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QUICK GARLIC BISCUIT BREAD

- 1/4 Cup Butter
- 1 Clove Garlic, Minced
- 2 Cans Refrigerator Buttermilk Biscuits
- 2 Tablespoons Grated Parmesan Cheese

DIRECTIONS

1. Melt butter in a small saucepan.
2. Stir in garlic (and parsley if desired).
3. Separate each can of biscuits into 10 biscuits.
4. Dip in butter mixture.
5. Overlap 14 biscuits around the outer edge of a round cake pan.
6. Sprinkle with cheese.
7. Overlap remaining biscuits in the center.
8. Sprinkle with cheese.
9. Bake in a 425 degree oven for 15 to 18 minutes.