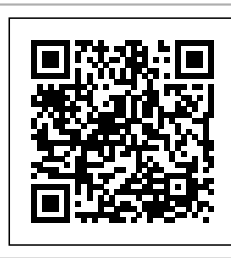


Cheddar Bacon Biscuits



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Recipe by: Laura Vitale

Makes about 10

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

- __ 2 cups of All Purpose Flour
- __ 1 Tbsp of Baking Powder
- __ 1-1/2 tsp of Baking Soda
- __ 1 Tbsp of Granulated Sugar
- __ 1 tsp of Salt
- __ 1/3 cup of Cold Unsalted Butter cut into pieces
- __ 1 cup of Buttermilk
- __ 4 Slices of Bacon, finely chopped, cooked till crispy and cooled
- __ 4 oz of Shredded Sharp Cheddar
- __ 3 Scallions, finely minced
- __

Maple Butter:

- __ 1/4 cup of Unsalted Butter, softened at room temperature
- __ 2 Tbsp of Maple Syrup
- __ Pinch of Sea Salt

1) In a large bowl, add the flour, baking powder, baking soda and salt, stir to mix, then add the butter and using a pastry cutter, cut the butter into the dry ingredients just enough to resemble the size of small peas running through.

2) Add the buttermilk, start mixing it with a fork and when you're close to having everything mixed (don't panic, it will be shaggy and crumbly) add the crispy bacon, cheddar and scallions, mix a bit then dump on your work surface and using a bench scraper to help, pull the dough together and form into a disk making sure to cut and stack (watch the video to see what this means) then wrap and refrigerate for an hour.

3) Preheat your oven to 400 degrees, line a couple baking sheets with parchment paper and set aside.

4) Dust your work surface ever so lightly with some flour, roll out the biscuit dough so it's about 3/4" thick, using a 3" biscuit cutter, cut your biscuits and place on the baking sheet, regroup the dough as needed to cut as many biscuits as you can.

5) Brush the tops with a little buttermilk, then bake for 12-16 minutes or until golden brown.

6) Mix the butter and maple syrup together (really easy to do this with a whisk to incorporate well) and serve with the warm biscuits.

