

Bacon Cheddar Chive Biscuits

by Deb Abbott

Makes 12 biscuits

Ingredients

6 slices bacon, cooked and diced
4 cups all-purpose flour
4 oz shredded cheddar cheese (or any hard cheese will work fine, like a Tomme)
1/2 cup finely chopped fresh chives
4 tsp baking powder
1 ½ tsp salt
1 tsp baking soda
3/4 cup unsalted butter, frozen
1 3/4 cups buttermilk (whole milk will work or even skim milk can work in a pinch)

Directions

Preheat the oven to 450F. Line a baking sheet with parchment paper or a baking mat.

In a large mixing bowl, combine bacon, flour, cheese, chives, baking powder, salt and baking soda.

Grate the frozen butter using the large holes of a grater and stir into the flour mixture.

Add buttermilk and stir using a spatula until a soft dough forms.

Working on a lightly floured surface, knead the dough 3-4 times until it comes together. Roll the dough into a 1 1/4-inch thick rectangle. Cut out 10-12 rounds using a 2 1/2-inch biscuit or cookie cutter.

Place biscuits onto the prepared baking sheet and place in the freezer for 15 minutes.

Remove biscuits from the freezer. Bake for 15-18 minutes, or until golden brown.

Serve warm. Bet you can't eat just one!!