



Bacon-Cheese Biscuits

READY IN



40 min.

SERVINGS



18

CALORIES



152 kcal

Ingredients

- 2 teaspoons double-acting baking powder
- 0.3 teaspoon baking soda
- 1 cup buttermilk
- 1 cup cheddar cheese grated
- 2 cups flour for dusting all-purpose plus more
- 1 tablespoon chives fresh chopped
- 1 teaspoon kosher salt
- 4 slices bacon thick-cut
- 6 tablespoons butter unsalted cold melted for brushing cut into small pieces, plus butter

Equipment

- bowl
- frying pan
- baking sheet
- paper towels
- oven
- whisk
- blender
- wooden spoon

Directions

- Preheat the oven to 425 degrees F. Cook the bacon in a skillet over medium heat until crisp.
- Drain on paper towels and reserve 2 tablespoons drippings. Finely chop the bacon.
- Whisk the flour, baking powder, baking soda, salt, chopped bacon and chives in a medium bowl. Using a pastry blender or your fingers, work the butter into the flour mixture until it is in pea-size pieces. Stir in the cheese with a wooden spoon.
- Add the buttermilk and reserved bacon drippings and gently mix until just moistened. The dough will be loose.
- Turn the dough out onto a lightly floured surface and knead 3 to 5 times, just until it comes together. (Don't overknead or the biscuits will be tough.)
- Roll out to 1/2 inch thick, then cut out biscuits using a floured 2-inch-round cutter. Arrange on an ungreased baking sheet. Reroll the scraps and cut out more biscuits.
- Brush the tops with melted butter.
- Bake the biscuits until golden brown, 12 to 15 minutes.
- Serve warm.
- Photograph by Yunhee Kim

Nutrition Facts



■ PROTEIN 11.59% ■ FAT 57.61% ■ CARBS 30.8%

Properties

Glycemic Index:15, Glycemic Load:8.02, Inflammation Score:-2, Nutrition Score:4.0265217808926%

Flavonoids

Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 151.54kcal (7.58%), Fat: 9.67g (14.88%), Saturated Fat: 4.94g (30.88%), Carbohydrates: 11.64g (3.88%), Net Carbohydrates: 11.26g (4.09%), Sugar: 0.71g (0.79%), Cholesterol: 23.06mg (7.69%), Sodium: 300.32mg (13.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.38g (8.76%), Selenium: 8.64µg (12.34%), Vitamin B1: 0.14mg (9.3%), Calcium: 89.67mg (8.97%), Phosphorus: 77.56mg (7.76%), Vitamin B2: 0.13mg (7.5%), Folate: 27.72µg (6.93%), Vitamin B3: 1.16mg (5.8%), Manganese: 0.1mg (4.9%), Vitamin A: 211.74IU (4.23%), Iron: 0.75mg (4.14%), Zinc: 0.48mg (3.19%), Vitamin B12: 0.18µg (2.93%), Vitamin D: 0.31µg (2.09%), Vitamin B5: 0.19mg (1.88%), Vitamin B6: 0.04mg (1.84%), Magnesium: 7.33mg (1.83%), Potassium: 55.26mg (1.58%), Fiber: 0.38g (1.52%), Copper: 0.03mg (1.5%), Vitamin E: 0.21mg (1.39%)