



Cheddar, Bacon, and Fresh Chive Biscuits

 Vegetarian

READY IN



55 min.

SERVINGS



12

CALORIES



232 kcal

Ingredients

- ☐ 1.5 tablespoons double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 3.8 cups bread flour
- ☐ 1.8 cups buttermilk chilled
- ☐ 0.3 cup chives fresh chopped
- ☐ 1.3 teaspoons salt
- ☐ 0.5 cup butter unsalted chilled melted for brushing cut into 1/2-inch cubes, plus butter (1 stick)

Equipment

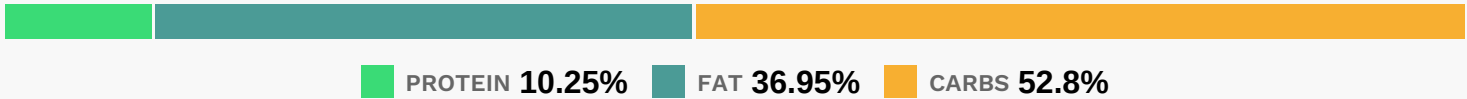
- ☐ bowl

- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Position rack just above center of oven and preheat to 425°F. Line heavy large baking sheet with parchment paper. Cook bacon in heavy large skillet over medium heat until crisp and brown.
- ☐ Transfer bacon to paper towels to drain, then chop coarsely.
- ☐ Combine flour, baking powder, baking soda, and salt in processor; blend 5 seconds.
- ☐ Add butter cubes. Blend until coarse meal forms, about 30 seconds.
- ☐ Transfer flour mixture to large bowl.
- ☐ Add cheddar cheese, fresh chives, and chopped bacon; toss to blend. Gradually add buttermilk, stirring to moisten evenly (batter will feel sticky).
- ☐ Using lightly floured hands, drop generous 1/2 cup batter for each biscuit onto prepared baking sheet, spacing batter mounds about 2 inches apart.
- ☐ Bake biscuits until golden and tester inserted into center comes out clean, 18 to 20 minutes.
- ☐ Brush biscuits lightly with melted butter.
- ☐ Let cool 10 minutes.
- ☐ Serve biscuits warm or at room temperature with honey, if desired.
- ☐ Per serving: (Analysis does not contain honey.) 308.2 kcal calories, 33.7 % calories from fat,
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:19.58, Glycemic Load:19.27, Inflammation Score:-3, Nutrition Score:5.3995652406112%

Flavonoids

Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 231.66kcal (11.58%), Fat: 9.49g (14.59%), Saturated Fat: 5.62g (35.13%), Carbohydrates: 30.51g (10.17%), Net Carbohydrates: 29.54g (10.74%), Sugar: 1.86g (2.06%), Cholesterol: 24.19mg (8.06%), Sodium: 576.64mg (25.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.92g (11.84%), Selenium: 16.91µg (24.16%), Manganese: 0.32mg (15.8%), Calcium: 137.69mg (13.77%), Phosphorus: 103.42mg (10.34%), Vitamin A: 343.26IU (6.87%), Vitamin B2: 0.09mg (5.18%), Copper: 0.08mg (4.17%), Folate: 16.09µg (4.02%), Vitamin D: 0.6µg (3.98%), Fiber: 0.97g (3.87%), Magnesium: 14.33mg (3.58%), Vitamin B1: 0.05mg (3.27%), Zinc: 0.48mg (3.2%), Vitamin B5: 0.32mg (3.18%), Vitamin K: 3.25µg (3.1%), Iron: 0.55mg (3.05%), Vitamin B12: 0.18µg (2.95%), Vitamin E: 0.4mg (2.68%), Potassium: 92.22mg (2.63%), Vitamin B3: 0.43mg (2.17%), Vitamin B6: 0.03mg (1.44%)