



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# Bacon and Cheddar Cheese Biscuits

## Ingredients

6 slices of cooked diced bacon (reserve bacon fat)  
1 cup (250 ml) all-purpose flour  
1 cup (250 ml) cake flour (or  $\frac{3}{4}$  cup (225 ml) all-purpose + 2 tbsp (30 ml) cornstarch)  
2 tsp (10 ml) baking powder  
 $\frac{1}{2}$  tsp (2 ml) baking soda  
1  $\frac{1}{2}$  tsp (7 ml) sugar  
1 tsp (5 ml) salt  
8 tbsp (1 stick, 4 oz) cold butter, cut into cubes  
1 cup (250 ml) shredded cheddar cheese  
 $\frac{1}{4}$  cup (60 ml) minced chives  
1 cup (250 ml) buttermilk

## Preparation

Preheat oven to 450°F (230°C). In a large bowl (or food processor), combine the flours, baking powder, baking soda, sugar, and salt. Add the butter to the dry ingredients. If using a food processor, pulse a few times until it resembles breadcrumbs. Stir in the bacon, cheddar cheese, and chives. Add the buttermilk and mix just until combined. Turn the dough out onto a floured surface and knead 2 or 3 times until well blended. Gently pat the dough out until it's about  $\frac{1}{2}$  - 1 inch thick. Use the rim of a glass to cut out biscuit shapes. Place the biscuits on a greased baking sheet. Brush the tops of the biscuits with reserved bacon fat.

Bake until golden brown, 10 to 15 minutes.