



# Black Pepper Cheddar Bacon Biscuits Recipe

## Introduction

Black Pepper Cheddar Bacon Biscuits are the perfect blend of savory flavors and flaky texture. These delightful treats make for a fantastic breakfast or an irresistible addition to any meal. With crispy bacon, sharp cheddar cheese, and a hint of black pepper, these biscuits are sure to become a crowd favorite.

## Detailed Ingredients with measures

- 6 slices bacon, diced
- 4 cups all-purpose flour

- 1 cup shredded extra-sharp cheddar cheese
- $\frac{1}{4}$  cup chopped fresh parsley leaves
- 4 teaspoons baking powder
- 2 teaspoons freshly ground black pepper
- 1½ teaspoons kosher salt
- 1 teaspoon baking soda
- 1 teaspoon garlic powder
- $\frac{3}{4}$  cup unsalted butter, frozen
- 1¾ cups buttermilk

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 14-17 minutes

Total Time: 34-37 minutes

Yield: 14-16 biscuits

To create these delectable biscuits, you'll start by preheating your oven and preparing the ingredients. The process includes cooking the bacon to crispy perfection, mixing the dry ingredients, and folding in the signature flavors. After some quick preparation steps, including chilling the dough before baking, you'll soon have warm, golden brown biscuits ready to enjoy. Perfect for breakfast, brunch, or even as a snack, these Black Pepper Cheddar Bacon Biscuits are not only easy to make but also incredibly satisfying. Enjoy every bite!

## Detailed Directions and Instructions

### 1. Preheat the Oven

Set your oven to 450°F (232°C). Line a baking sheet with parchment paper or a silicone baking mat.

### 2. Cook the Bacon

In a large skillet over medium-high heat, cook the diced bacon until it becomes brown and crispy, approximately 6-8 minutes. Once done, drain the excess fat and transfer the bacon to a plate lined with paper towels.

### 3. Combine Dry Ingredients

In a large mixing bowl, combine the cooked bacon, all-purpose flour, shredded cheddar cheese, chopped parsley, baking powder, black pepper, kosher salt, baking soda, and garlic powder. Mix these ingredients thoroughly.

See also [Cowboy Pasta Salad](#)

### 4. Incorporate Butter

Using the large holes of a box grater, grate the frozen unsalted butter. Add the grated butter to the flour mixture and stir until evenly distributed.

### 5. Add Buttermilk

Pour the buttermilk into the mixture and stir with a rubber spatula until a soft dough forms.

## 6. Prepare the Dough

On a lightly floured surface, knead the dough 3-4 times until it comes together. Roll the dough into a rectangle approximately  $1\frac{1}{4}$  inches thick.

## 7. Cut Biscuits

Using a 2-inch biscuit or cookie cutter, cut out 14-16 rounds from the dough. Place these rounds onto the prepared baking sheet.

## 8. Chill the Dough

Place the baking sheet with the biscuits into the freezer for 15 minutes.

## 9. Bake

Remove the biscuits from the freezer and bake in the preheated oven for 14-17 minutes, or until they turn golden brown.

## 10. Serve

Once baked, remove the biscuits from the oven and serve them warm.

## Notes

### Storage

Store any leftover biscuits in an airtight container at room temperature for up to 2 days.

### Freezing

Unbaked biscuits can be frozen for up to a month. You can bake them

directly from the freezer, just add a couple of minutes to the baking time.

### **Cheese Variations**

Feel free to experiment with different types of cheese, such as pepper jack or gouda, for a unique flavor twist.

### **Fresh Herbs**

If you don't have parsley, other herbs like chives or thyme can also enhance the flavor of the biscuits.

### **Doneness Test**

To check for doneness, insert a toothpick in the center of a biscuit; it should come out clean when they are fully baked.

See also [Chicken Enchiladas with Sour Cream White Sauce](#)



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## Cook techniques

### Cooking Bacon

Cooking bacon until it is brown and crispy enhances its flavor and texture. Use medium-high heat and ensure to drain excess fat for a less greasy result.

### Mixing Dry Ingredients

Thoroughly combine all dry ingredients to ensure that the baking powder and seasonings are evenly distributed throughout the biscuit dough.

## **Incorporating Butter**

Grating frozen butter allows it to be evenly distributed in the dough, resulting in flaky biscuits. Ensure the butter remains cold to achieve the best texture.

## **Forming the Dough**

Kneading the dough gently helps to bring it together without overworking it, which can lead to tough biscuits. Roll it out to the recommended thickness for optimal rise.

## **Cutting Biscuits**

Use a sharp biscuit cutter to cut out the rounds. Press straight down without twisting to ensure that the biscuits rise properly.

## **Chilling the Dough**

Chilling the cut biscuits before baking helps to solidify the butter, leading to a flakier texture and preventing spreading in the oven.

## **Baking Biscuits**

Bake in a preheated oven to ensure even cooking. Watch for golden brown color as an indicator that the biscuits are done.

## **FAQ**

### **Can I use turkey bacon instead of regular bacon?**

Yes, you can substitute turkey bacon for regular bacon, though it may alter the flavor and texture slightly.

**What type of cheese can I use besides cheddar?**

Other sharp cheeses such as Gruyère or Monterey Jack can be used for a different flavor profile.

**Can I make the dough ahead of time?**

Yes, you can prepare the dough ahead of time and refrigerate it, but it's best to bake the biscuits fresh for the best texture.

**What if I don't have buttermilk?**

You can make a buttermilk substitute by mixing milk with a tablespoon of vinegar or lemon juice and letting it sit for a few minutes.

See also Instant Pot Cheesy Taco Shells Recipe

**How do I store leftover biscuits?**

Store leftovers in an airtight container at room temperature for up to 2 days, or refrigerate them for longer freshness.

**Can I freeze the biscuits after baking?**

Yes, baked biscuits can be frozen. Wrap them tightly in plastic wrap and store in a freezer bag for up to 3 months.

## Conclusion

Indulging in these Black Pepper Cheddar Bacon Biscuits offers a delightful fusion of savory flavors that are perfect for any occasion. Their crispy texture paired with the richness of cheddar and the smokiness of bacon makes them a standout addition to your breakfast or brunch table. Warm and fresh out of the oven, these biscuits not only

satisfy the cravings but also impress your guests with their gourmet appeal. Enjoy the comfort of homemade biscuits with a twist!

## More recipes suggestions and combination

### **Herb and Cheese Biscuits**

Try incorporating various herbs like thyme, chives, or rosemary with a mix of different cheeses for a unique flavor profile.

### **Spicy Jalapeño Cheddar Biscuits**

Add diced jalapeños and pepper jack cheese to the dough for a spicy kick that complements the cheddar.

### **Maple Bacon Biscuits**

Combine the savory elements of bacon with a touch of sweetness by drizzling maple syrup on top before serving.

### **Cheddar and Chive Biscuits**

Mix chopped fresh chives with cheddar cheese for a classic combination that never disappoints.

### **Sweet Potato Biscuits**

Incorporate mashed sweet potatoes into the biscuit dough for a sweet twist and a beautiful color.

### **Cheddar Garlic Biscuits**

Enhance the garlic flavor by adding roasted garlic cloves to the dough along with extra sharp cheddar cheese for added depth.



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