



# Maple Bacon Cheddar Biscuit Delight

## Introduction

**Maple Bacon Cheddar Biscuits** are a delicious and savory treat that combines the rich flavors of crispy bacon, sharp cheddar cheese, and the sweetness of maple syrup. Perfect for breakfast or as a side dish, these biscuits are easy to make and absolutely irresistible. Follow this detailed recipe to create mouthwatering biscuits that will surely impress family and friends.

## Detailed Ingredients with measures

**8 slices bacon, diced**

**4 cups all-purpose flour**

**1 cup shredded extra-sharp cheddar cheese**

**4 teaspoons baking powder**

**1½ teaspoons kosher salt**

**1 teaspoon baking soda**

**¾ cup unsalted butter, frozen**

**1½ cups buttermilk**

**6 tablespoons maple syrup, divided**

**2 tablespoons melted unsalted butter**

## **Prep Time**

**15 minutes**

## **Cook Time**

**15-18 minutes**

## **Total Time**

**Approximately 35 minutes**

## **Yield**

**Makes 12 biscuits**

## 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. Drain any excess fat and transfer the bacon to a plate lined with paper towels.
- 3. Prepare the Dry Ingredients:** In a large mixing bowl, combine the cooked bacon, all-purpose flour, shredded cheddar cheese, baking powder, kosher salt, and baking soda.
- 4. Incorporate the 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 the mixture resembles coarse crumbs.
- 5. Mix the Wet Ingredients:** In a separate medium bowl, whisk together the buttermilk and 4 tablespoons of maple syrup until well combined.
- 6. Combine Wet and Dry Ingredients:** Pour the buttermilk mixture into the flour mixture. Using a rubber spatula, stir until a soft dough forms.
- 7. Knead and Shape the Dough:** On a lightly floured surface, knead the dough 3-4 times until it comes together. Roll the dough into a rectangle approximately 1¼ inches thick. Using a 2 to 2½-inch biscuit or cookie cutter, cut out 12 rounds. Place the biscuits onto the prepared baking sheet and transfer them to the freezer for 15 minutes.
- 8. Bake the Biscuits:** Remove the biscuits from the freezer and place them in the preheated oven. Bake for 15-18 minutes, or until they are golden brown.
- 9. Prepare the Maple Butter Topping:** In a small bowl, whisk together the

**remaining 2 tablespoons of maple syrup and the melted unsalted butter.**

**10. Serve:** While the biscuits are still warm, brush them with the maple-butter mixture. Serve immediately and enjoy!

## Detailed Directions and Instructions

### Step 1: Preheat the Oven

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

See also Tiramisu Martini

### Step 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. Drain any excess fat and transfer the bacon to a plate lined with paper towels.

### Step 3: Prepare the Dry Ingredients

In a large mixing bowl, combine the cooked bacon, all-purpose flour, shredded cheddar cheese, baking powder, kosher salt, and baking soda.

### Step 4: Incorporate the 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 the mixture resembles coarse crumbs.

### Step 5: Mix the Wet Ingredients

In a separate medium bowl, whisk together the buttermilk and 4

tablespoons of maple syrup until well combined.

#### **Step 6: Combine Wet and Dry Ingredients**

Pour the buttermilk mixture into the flour mixture. Using a rubber spatula, stir until a soft dough forms.

#### **Step 7: Knead and Shape 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. Using a 2 to  $2\frac{1}{2}$ -inch biscuit or cookie cutter, cut out 12 rounds. Place the biscuits onto the prepared baking sheet and transfer them to the freezer for 15 minutes.

#### **Step 8: Bake the Biscuits**

Remove the biscuits from the freezer and place them in the preheated oven. Bake for 15-18 minutes, or until they are golden brown.

#### **Step 9: Prepare the Maple Butter Topping**

In a small bowl, whisk together the remaining 2 tablespoons of maple syrup and the melted unsalted butter.

See also [Crispy Homemade Fried Pickles Recipe](#)

#### **Step 10: Serve**

While the biscuits are still warm, brush them with the maple-butter mixture. Serve immediately and enjoy!

## Notes

### Tip for Bacon

Make sure to cook the bacon until crispy for optimal texture in the biscuits.

### Grating the Butter

Freezing the butter helps it to remain cold, which is essential for flaky layers in the biscuits.

### Flour Surface

Keep your surface lightly floured to prevent sticking while rolling out the dough.

### Storage

Leftover biscuits can be stored in an airtight container at room temperature for a day or refrigerated for longer freshness. They can be reheated in the oven.



Maple Bacon Cheddar Biscuit Delight

## Cook techniques

### Preheating the Oven

Preheat your oven to 450°F (232°C) for an optimal baking environment, ensuring even cooking and proper rising of the biscuits.

### Cooking Bacon

Cook diced bacon in a skillet over medium-high heat until crispy. This process not only renders the fat but adds flavor to the dish.

## **Preparing Dry Ingredients**

Combine cooked bacon with dry components in a large mixing bowl to distribute the flavor evenly before adding wet ingredients.

## **Incorporating Butter**

Grate frozen butter into the flour mixture to create a flaky texture. This allows for better incorporation without melting the butter prematurely.

## **Mixing Wet and Dry Ingredients**

Combine the wet and dry mixtures gently to form a soft dough, being cautious not to over-mix which can lead to tough biscuits.

## **Kneading and Shaping Dough**

Lightly knead the dough on a floured surface to bring it together before rolling it out, ensuring it remains tender.

## **Cutting Out Biscuits**

Use a biscuit or cookie cutter to cut out rounds, ensuring to press straight down to maintain height and avoid sealing edges.

## **Freezing Biscuits**

Chill cut biscuits in the freezer for 15 minutes before baking; this helps maintain their shape and texture during cooking.

## **Baking the Biscuits**

Bake until golden brown, allowing the high oven temperature to create a good rise and crispy exterior.

See also Microwave Cake

### **Preparing Maple Butter Topping**

Mix maple syrup with melted butter for a sweet glaze that enhances the flavor and adds moisture when brushed on warm biscuits.

## **FAQ**

### **Can I use a different type of cheese?**

Yes, feel free to substitute with your favorite cheese, but remember that flavor intensity may vary.

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

Yes, you can prepare the dough and store it in the refrigerator for up to 2 days or freeze it for up to 1 month.

### **What can I serve with these biscuits?**

These biscuits pair well with breakfast items like eggs, or can be enjoyed with soups and stews for a delicious lunch or dinner.

### **How do I store leftover biscuits?**

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

### **Can I add herbs or spices?**

Absolutely! Adding herbs like chives or spices can enhance the flavor; just adjust the seasoning to your taste.

## Conclusion

These Maple Bacon Cheddar Biscuits are a delightful combination of savory and sweet flavors, making them the perfect addition to any breakfast or brunch spread. The crispy bacon, sharp cheddar, and hint of maple syrup create a mouthwatering treat that will surely impress your guests. Serve them warm for the best experience!

### **Maple Pecan Scones**

Try swapping out the bacon for chopped pecans and adding a touch of cinnamon for a sweet twist on traditional scones.

### **Spinach and Feta Biscuits**

For a savory alternative, incorporate fresh spinach and crumbled feta cheese into the biscuit dough for a Mediterranean flair.

### **Herb and Garlic Cheese Biscuits**

Mix in fresh herbs like rosemary and thyme along with garlic powder for a deliciously fragrant biscuit that pairs well with soups and stews.

### **Cheddar and Jalapeño Biscuits**

Add diced jalapeños and extra cheddar cheese for a spicy kick that complements the buttery texture of the biscuits.

### **Sweet Potato and Maple Biscuits**

Incorporate mashed sweet potatoes and a bit of brown sugar to enhance the sweetness and flavor profile, perfect for autumn gatherings.



# Maple Bacon Cheddar Biscuit Delight





Maple Bacon Cheddar Biscuit Delight | 12

Maple Bacon Cheddar Biscuit Delight