



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 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.

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.



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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.



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