

BACON CHEDDAR BISCUITS

These are easily prepared and a nice portable food to carry when you are on-the go. They also freeze well so you can make them in bulk and store if desired.

Servings: 5 Biscuits

Ingredients:

½ cup Wheat-Free Market All-Purpose Baking Mix
1/8 teaspoon sea salt
2 tablespoons salted butter or bacon grease, room temperature
1 large egg
2 tablespoons sour cream
2 slices cooked bacon, chopped
½ cup grated sharp cheddar cheese



Directions:

Preheat oven to 350 degrees F and line a baking sheet with parchment paper.

In a medium bowl combine the baking mix, salt, butter, egg, sour cream, bacon and cheese. Blend until all ingredients are well incorporated.

Using a medium scoop (3 tablespoons), scoop biscuit dough onto prepared baking sheet. Bake for 15-17 minutes or until the edges begin to brown.

My Notes