



Maple Bacon Cheddar Biscuits

Ingredients

- 8 slices bacon, diced
- 4 cups all-purpose flour
- 1 cup shredded extra-sharp cheddar cheese
- 4 teaspoons baking powder
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking soda
- 3/4 cup unsalted butter, chilled
- 1 1/2 cups buttermilk
- 6 tablespoons [Iron Fish Bourbon Maple Syrup](#), divided
- 2 tablespoons [Fustini's Butter Olive Oil](#)

Directions

Step 1.

Preheat oven to 450 degrees F. Line a baking sheet with parchment paper or a silicone baking mat. Heat a large skillet over medium-high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Drain excess fat; transfer bacon to a paper towel-lined plate.

Step 2.

In a large bowl, combine bacon, flour, cheese, baking powder, salt and baking soda. Grate butter using the large holes of a box grater. Stir into the flour mixture. In a medium bowl, whisk together buttermilk and 4 tablespoons maple syrup. Add to the flour mixture and stir using a rubber spatula until a soft dough forms. Working on a lightly floured surface, knead the dough 3-4 times until it comes together. Using a rolling pin, roll the dough into a 1 1/4-inch thick rectangle. Cut out 12 rounds using a 2 to 2 1/2-inch biscuit or cookie cutter. Place biscuits onto the prepared baking sheet; place in the freezer for 15 minutes.

Step 3.

Remove biscuits from the freezer. Place into oven and bake for 15-18 minutes, or until golden brown. In a small bowl, whisk together the remaining 2 tablespoons maple syrup and butter. Serve biscuits warm, brushed with the maple-butter mixture