

Bacon and Blue Cheese
Biscuits

Bacon and Blue Cheese Biscuits-- Makes 32 Biscuits

Requires 1 commercial bag of Original Recipe Biscuit mix from Victorian House Scones . LLC

BAKING DIRECTIONS

You will need:

1-1/2C (3 sticks) cold butter
2C cold buttermilk

8 oz crumbled blue cheese
4 oz precooked bacon, chopped

1. Pour contents of bag into mixing bowl. Cut in 3 sticks chilled butter until mixture is fine and crumbly.
2. Add crumbled blue cheese and chopped bacon to the bowl--stir to distribute evenly.
3. Stir in buttermilk. Dough will form a soft ball. Turn dough out onto floured board, and knead gently 3-4 times. (2-4T of extra buttermilk may be needed to form a soft ball.)
4. Divide dough in quarters. Shape each piece into a flattened circle, 6-7" in diameter, approximately 3/4" thick.
5. Using a sharp knife, cut circle into eighths if wedges are desired, or cut into rounds using floured biscuit cutter. If freezing dough at this point, place biscuits on a cookie sheet and freeze 2 hours to overnight. Bag and return to freezer until ready to bake.
6. Place biscuits on parchment lined cookie sheets. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with biscuit size and whether dough is pre-frozen. Top should be light golden brown when done.

Biscuit mix ingredients and nutritional information can be found on every bag and on our website. Freezing directions can be found on our directions page.

VictorianHouseScones.com



Baking Tip: Grated frozen butter is very easy to use--and cuts in very quickly. Using a cheese grater, grate 1-1/2 sticks cold (refrigerator temperature) butter, and then chill in freezer for at least 20 minutes before using.

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