THE J.M. SMUCKER Co

Cheese and Bacon Biscuit Sticks

Prep Time	Cook Time	Serves	Difficulty
20 mins	15 mins	12	N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 2 1/2 tsp (12 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/3 cup (75 mL) butter
- 1 1/2 cups (375 mL) grated cheddar cheese
- 6 slices bacon, cooked crisp and diced
- 1 cup (250 mL) 2% or no fat plain yogurt

Directions

Step 1:

Preheat oven to 450°F (230°C). Line a baking sheet with parchment paper.

Step 2:

Combine flour, baking powder, baking soda and salt in large mixing bowl. Cut in butter with pastry blender or two knives until mixture resembles coarse meal. Stir in cheese and bacon. Mix well. Add yogurt all at once to dry ingredients, stirring to moisten.

Step 3:

Turn out onto lightly floured surface and knead 10 to 15 times to fom a smooth dough; mixture will be crumbly at first and comes together when kneaded. Roll out or pat to an 8" (20 cm) square.

Step 4:

Cut in half lengthwise, then cut each half into 6 rectangles. Place on prepared baking sheet.

Step 5:

Bake in preheated oven for 10 to 15 minutes, or until golden. Serve warm.

Images

