THE J.M. SMUCKER Co

Apple Cheddar Biscuits with Bacon

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	8	N/A

Ingredients

- 1 cup (250 mL) chopped apples, plus additional apple slices for garnish, optional
- 1/2 tsp (2 mL) ground cinnamon
- 1 tbsp (15 mL) brown sugar
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 2 1/2 tsp (12 mL) baking powder
- 1 tsp (5 mL) salt
- 1/2 tsp (2 mL) baking soda
- 1 tbsp (15 mL) granulated sugar
- 1/2 cup (125 mL) All Vegetable Shortening
- 1 cup (250 mL) shredded cheddar cheese, plus additional for topping, optional
- 4 slices bacon, cooked crisp and chopped
- 1 cup (250 mL) buttermilk, plus additional for brushing, optional

Directions

Step 1:

Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

Step 2:

Combine chopped apples, cinnamon and brown sugar in small bowl. Set aside.

Step 3:

Combine next 5 ingredients in large bowl. Cut in shortening with pastry blender or two knives until mixture is crumbly. Add cheese, bacon and apple mixture and stir. Add buttermilk all at once, stirring with a fork until a soft dough forms. Turn dough onto floured surface and knead gently 8 to 10 times.

Step 4:

Pat dough into 10” rectangle. Cut into 8 rectangles. Place on prepared baking sheet. Brush with buttermilk if using, and then top with apple slices and shredded cheese.

Step 5:

Bake in preheated oven 20-25 minutes or until biscuits are golden brown.

Images

