THE J.M. SMUCKER Co

# Savoury Cheddar, Onion and Bacon Fingers

| 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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- 1 tbsp (15 mL) baking powder
- 1 tsp (5 mL) salt
- 1/3 cup (75 mL) butter
- 1 1/2 cups (375 mL) grated cheddar cheese
- 1/2 cup (125 mL) finely chopped onion
- 4 slices of cooked bacon, chopped
- 2/3 cup (150 mL) milk

## Directions

**Step 1:**

Preheat oven to 450ºF (230ºC). Line a baking sheet with parchment paper.

**Step 2:**

Combine flour, baking powder and salt in large mixing bowl.

**Step 3:**

Cut in butter with pastry blender or two knives until mixture resembles coarse meal.

**Step 4:**

Stir in cheese, onion and bacon, mixing well.

**Step 5:**

Add milk all at once to dry ingredients stirring with a fork to make a soft dough.

**Step 6:**

Turn out onto floured surface and knead 8 to 10 times.

**Step 7:**

Roll out to an 8" (20 cm) square. Cut in half crosswise, then cut each half into 6 finger-shaped biscuits.

**Step 8:**

Transfer to prepared baking sheet.

**Step 9:**

Bake in preheated oven for 10 to 15 minutes or until light golden.

**Step 10:**

Serve warm.

# Images

