



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 450°F (230°C). 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

