

Hickory Bacon Stuffed Biscuit Cheese Mug: The Ultimate Comfort Food in a Cup

Hickory Bacon Stuffed Biscuit Cheese Mug



OVEN
375°F

TIME
15-20 min

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INGREDIENTS

1 can (8 count) refrigerated biscuit dough
6 slices of hickory bacon, cooked until crispy and crumbled
1 cup shredded cheddar cheese
1/4 cup chopped green onions
1/4 cup sour cream
Salt and black pepper to taste

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven & Prep Mug:
3. Preheat your oven to 375°F (190°C). Lightly grease a large, oven-safe mug or a medium-sized ramekin (about 12-16 oz capacity) with butter or cooking spray.
4. Prepare : Biscuits:
5. Open the can of biscuit dough. Take each biscuit and flatten it out with your hands into a thin circle, roughly 4-5 inches in diameter.
6. Stuff the : Biscuits:
7. In the center of each flattened biscuit, place about a tablespoon of the crumbled
8. hickory bacon
9. , a tablespoon of
10. shredded cheddar cheese
11. , and a sprinkle of
12. chopped green onions
13. Seal the : Bites:
14. Carefully gather the edges of the biscuit dough over the filling and pinch them firmly together to seal, forming a neat ball. Ensure the filling is completely enclosed so it doesn't escape during baking. Repeat this process for all the biscuits.
15. Arrange in : Mug:
16. Gently place the stuffed biscuit balls into your prepared mug. You might need to arrange them snugly, depending on the size of your mug and biscuits.
17. Season the : Sour Cream:
18. In a small bowl, whisk together the sour cream with a pinch of salt and black pepper to taste. Mix until

smooth.

19. Top with : Sour Cream:
20. Pour the seasoned sour cream mixture evenly over the stuffed biscuits in the mug. It doesn't need to completely cover them, but ensure some gets into the crevices.
21. Bake to : Golden Perfection:
22. Place the mug in the preheated oven. Bake for 15-20 minutes, or until the biscuits are golden brown on top, cooked through, and the cheese inside is melted and bubbly.
23. Serve : Hot:
24. Carefully remove the mug from the oven (it will be hot!). Let it cool for just a minute or two before serving. Enjoy your delicious
25. Hickory : Bacon Stuffed Biscuit Cheese Mug

SWAPS & NOTES

Bacon: While hickory bacon adds a fantastic smoky depth, any good quality crispy bacon will work.

For a vegetarian option, you could use a plant-based bacon alternative or simply omit the bacon and focus on the cheese and onion.

Cheese: Cheddar is classic, but feel free to experiment with a Mexican blend, Monterey Jack, or even a touch of smoked Gouda for extra richness.

Biscuit Dough: Flaky layers or homestyle biscuits from a can both work well.

TIPS FOR SUCCESS

Don't Overfill: Be careful not to overfill the biscuits, or they will be difficult to seal, and the filling might leak out.

Seal Firmly: Pinch the edges of the dough together really well to ensure a tight seal.

Use an Oven-Safe Mug: Make sure the mug you choose is explicitly labeled as oven-safe to prevent cracking.

Cook Bacon Crispy: For the best texture contrast, ensure your bacon is crispy, not chewy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hickory-bacon-stuffed-biscuit-cheese-mug-the-ultimate-comfort-food-in-a-cup/>