

Bacon-Loaded Cheddar Biscuit Cups: The Ultimate Pop-and-Go Treat

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OVEN
375°F

TIME
12-15 min

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Recipe Card

SAVE
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INGREDIENTS

1 can (8 count) refrigerated biscuit dough 1 cup shredded cheddar cheese 6 slices of bacon, cooked until crispy and crumbled 1/4 cup chopped green onions 1/2 teaspoon garlic powder 1/4 cup melted unsalted butter

DIRECTIONS

1. Steps for the : Recipe
2. Preheat & : Prep Muffin Tin:
3. Preheat your oven to 375°F (190°C). Lightly grease a standard 12-cup muffin tin.
4. Form : Biscuit Cups:
5. Separate the biscuit dough into individual biscuits. For each biscuit, gently press it into a cup shape within each section of the prepared muffin tin. Press it down to form a base and up the sides to create a small cup.
6. Prepare the : Filling:
7. In a medium bowl, combine the shredded cheddar cheese, crumbled bacon, chopped green onions, and garlic powder. Mix everything together until well combined.
8. Fill the : Cups:
9. Spoon a generous amount of the cheese and bacon mixture into each biscuit cup, filling them evenly.
10. Butter : Drizzle:
11. Drizzle the melted butter evenly over the tops of the filled biscuit cups. This helps with browning and adds a rich flavor.
12. Bake to : Golden Perfection:
13. Place the muffin tin in the preheated oven. Bake for 12-15 minutes, or until the biscuits are golden brown around the edges and on top, and the cheese is beautifully melted and bubbly.
14. Cool & : Serve:
15. Carefully remove the muffin tin from the oven. Let the biscuit cups cool slightly in the tin for 2-3 minutes before carefully removing them. Serve warm and enjoy

these delicious

16. Bacon-: Loaded Cheddar Biscuit Cups
17. as a tasty snack or side dish!

SWAPS & NOTES

Biscuit Dough: Any type of refrigerated biscuit dough (flaky layers, homestyle, buttermilk) will work.

Cheese: Feel free to swap cheddar for a Mexican blend, Monterey Jack, or even a sharp white cheddar for a different flavor profile.

Bacon: Ensure your bacon is cooked to a good crisp before crumbling; it adds a vital textural element.

Pre-cooked bacon bits are a convenient shortcut.

TIPS FOR SUCCESS

Don't Overfill: Be careful not to overfill the biscuit cups, or the filling might spill out during baking.

Firm Press: Press the biscuits firmly into the muffin tin cups to ensure they hold their shape and create a good base for the filling.

Crispy Bacon: The texture contrast from truly crispy bacon is important here.

Watch the Bake Time: Ovens vary, so keep an eye on the biscuit cups.

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

Original recipe: <https://chefmaniac.com/bacon-loaded-cheddar-biscuit-cups-the-ultimate-pop-and-go-treat/>