

## Bacon and Cheddar Breakfast Biscuits Recipe: A Savory and Flaky Morning Treat

1/4 cup cold unsalted butter, cubed



**OVEN**  
**425°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 cup cold unsalted butter, cubed
- 1 cup shredded sharp cheddar cheese
- 1/2 cup cooked and crumbled bacon (about 4-5 strips)
- 3/4 cup buttermilk
- 1 tablespoon chopped fresh chives (optional)

### DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 425°F (220°C). This high temperature is crucial for achieving that perfect rise.
- 2. Mix : Dry Ingredients:** In a large mixing bowl, whisk together the flour, baking powder, and salt until well combined.
- 3. Add : Butter:** Using a pastry cutter or your fingers, cut in the cold butter until the mixture resembles coarse crumbs. This step is essential for creating flaky layers.
- 4. Incorporate : Cheese and Bacon:** Stir in the shredded cheddar cheese and crumbled bacon, ensuring they are evenly distributed throughout the flour mixture.
- 5. Add : Buttermilk:** Pour in the buttermilk and mix gently until just combined. Be careful not to overmix, as this can lead to tough biscuits.
- 6. Shape the : Dough:** Turn the dough out onto a floured surface and gently knead it a few times until it comes together. Pat it into a 1-inch thick rectangle.
- 7. Cut the : Biscuits:** Use a biscuit cutter or a glass to cut out biscuits, placing them on a baking sheet lined with parchment paper. Gather any scraps and repeat until all dough is used.
- 8. Bake:** Bake in the preheated oven for 12-15 minutes or until the tops are golden brown. Enjoy the delightful aroma filling your kitchen!

### TIPS FOR SUCCESS

**Chill Your Ingredients:** For even flakier biscuits, chill your butter and buttermilk before using them.

**Experiment with Cheeses:** Try using different types of cheese, such as pepper jack for a spicy kick or gouda for a smoky flavor.

**Add Fresh Herbs:** Incorporating fresh herbs like rosemary or thyme can enhance the flavor profile of your biscuits.

**Make Ahead:** You can prepare the dough in advance and refrigerate it.

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

Original recipe: <https://chefmaniac.com/bacon-and-cheddar-breakfast-biscuits-recipe-a-savory-and-flaky-morning-treat/>