

"Cheesy Bacon Biscuits"



- 1 Cheesy Bacon Dip Mix
- 4 oz refrigerated butter, cut into 1/4 inch pieces
- 1 1/2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 3/4 cup whole milk
- 1 cup shredded cheddar cheese

Preparation

Preheat oven to 400° degrees and grease a baking sheet with butter.

In a large bowl, whisk together the Cheesy Bacon Dip Mix, flour, baking powder and salt. Toss butter into this mixture until it's coated well. Working quickly using your fingers, rub butter into this mixture until it resembles coarse meal. Add milk and cheese and stir with a fork until it just comes together into a slightly sticky dough.

Using a teaspoon or small ice cream scoop, mound walnut sized balls of dough onto the prepared baking sheet. Bake biscuits until golden brown (about 15 minutes). Serve warm or at room temperature. Makes about 14 biscuits.

TIP: Add fresh minced onions to mixture or serve with honey butter or your favorite jam for a sweet savory breakfast biscuit!