



FARMERS MARKET

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Maple Bacon Biscuits

Makes 12

Ingredients

Biscuits:

- 6 slices bacon
- 1 3/4 cups flour
- 1 Tbsp sugar
- 1 1/2 tsp baking powder
- 1/8 tsp baking soda
- 1/4 tsp salt
- 1/2 cup unsalted butter cut into 8 pieces
- 3 Tbsp maple syrup
- 7 Tbsp buttermilk plus a bit more, if needed

Brushing before baking:

- 1 egg
- 1 1/2 tsp heavy cream

Brushing at end of baking:

- 3-4 Tbsp maple syrup

Topping:

- Fleur de sel or other coarse salt

Cook bacon in a frying pan over medium heat until just cooked, but not crispy. Remove to a sheet of paper towel. Let cool and then dice. Set aside.

Whisk together the flour, sugar, baking powder, baking soda and salt in a medium bowl. Add butter pieces and using a pastry cutter or fork, cut butter into flour mixture until it resembles small peas. Stir in the diced bacon then Add the maple syrup and buttermilk and stir with a fork until the dough just comes together. *You may need to add a touch more buttermilk.

Remove dough to a lightly floured surface, and gently press into an oval about 1-inch thick. Cut the biscuits using a 2-inch round or square cutter, re-rolling the scraps to make additional biscuits. Place the biscuits on a parchment-lined baking sheet, about 2 inches apart. Freeze the tray just until the biscuits are chilled, about 10 minutes

Heat the oven to 350F. While the biscuits are chilling, prepare the egg wash by whisking together the egg and cream. Brush the chilled biscuits with the egg wash.

Bake the biscuits until they just begin to brown, about 25 minutes. Remove the tray from the oven. Quickly drizzle 1 tsp of the maple syrup over each biscuit, then place the tray back in the oven for 3 minutes more. Remove from oven and top with a sprinkling of fleur de sel or other coarse salt. Serve while still warm.

Credit: seasonsandsuppers.ca