



Easy Cheddar-Bacon Drop Biscuits

INGREDIENTS

2 cups Hy-Vee all-purpose flour
1 tbsp Hy-Vee baking powder
1 tsp Hy-Vee salt
½ cup Hy-Vee unsalted butter, cold; grated
1 ½ cups buttermilk
½ cup Hy-Vee bacon, crisp-cooked and chopped
½ cup Hy-Vee finely shredded sharp Cheddar cheese

PREPARATION

- 1** Preheat oven to 425°. Line a large baking sheet with parchment paper; set aside.
- 2** Whisk together flour, baking powder, and salt in a medium bowl. Add cold butter. Lightly toss with a fork until coated with flour. Stir in buttermilk just until combined. Gently fold in bacon and Cheddar cheese.
- 3** Drop about ¼ cup of dough 2-inches apart onto prepared baking sheet. Bake 14 to 16 minutes or until bottoms are golden brown.