



## Bacon, Chive 'n Cheese Biscuits

*Makes 12 biscuits*

### Ingredients:

- 1/2 lb bacon (8 slices)
- 1 ½ cup of flour (we use Bob Redmill's gluten-free biscuit flour)
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1/4 teaspoon of sea salt
- 4 tablespoons (1/2 stick) of unsalted butter (chilled)
- 4 tablespoons of refined coconut oil (chilled)
- 4 tablespoons of fresh, minced chives
- 1/2 cup of milk (we use coconut or rice milk)
- 1/4 cup of cheese (we use Parmesan or cheddar)
- 1 egg (for egg wash)

### Instructions:

1. Preheat the oven to 375 degrees
2. In a large skillet, cook the bacon until crisp, remove and set aside to cool.
3. Mix dry ingredients (flour, baking powder, salt and sugar) in a bowl with a whisk.
4. Chop chives and bacon and set aside.
5. Cut the butter and chilled coconut oil up into pieces and add to the dry mixture.
6. Use a pastry cutter (or a fork and knife) to chop and mix the fats into the flour mixture until it becomes a course sand-like mixture.
7. Add the bacon, chives, cheese and milk to the mixture and knead with your hands until you have a nice dough-like consistency.
8. Roll out onto a floured surface and use a 2" round cutter to cut out the biscuits.
9. Lay the biscuits onto a parchment lined cookie sheet. Mix the egg in a bowl and lightly brush the tops of the biscuits with the egg mixture.
10. Bake for about 15 minutes.

*(Recipe adapted from Stonewall Kitchen)*