

Recipe adapted from King Arthur Flour.



## Maple Bacon Biscuits

### *FOR THE SYRUP*

1/2 pound bacon, cooked until medium brown  
1/3 c brown sugar  
1/4 c all-purpose flour  
1/4 c maple syrup  
2 T melted butter

### *FOR THE BISCUITS*

2 c all-purpose flour  
2-1/2 t of baking powder  
1/4 t baking soda  
1 t salt  
1/4 c vegetable shortening  
2 T butter  
3/4 c low-fat buttermilk

Preheat the oven to 475F. Lightly grease a 9" round pan (a springform pan is helpful but not required). First prepare the syrup by chopping the cooked bacon into bite size pieces and then combine with the remaining syrup ingredients from the brown sugar through the melted butter. Stir until thoroughly combined and spread over the bottom of the prepared baking dish.

Next prepare the biscuit dough. In a large bowl, combine flour, baking powder, baking soda and salt and sift together. Cut in the shortening and butter mix together with a pastry dough blender. Make a well in the center of the dry ingredients and add the buttermilk. Gently blend the dry ingredients into the buttermilk forming a ball of dough. Add additional buttermilk as-needed one teaspoon at a time.

Drop oversized tablespoons of the biscuit dough over the syrup in the pan until covered. Bake for 10 minutes at 475F and then turn the oven off. Leave the biscuits in the oven for another 5 to 10 minutes, until golden brown. Remove the biscuits from the oven and immediately turn the pan upside down onto a serving platter. Lift off the pan and scrape any remaining syrup over the biscuits. Pull apart to serve. Best served warm.