Bacon and Cheddar Cheese Biscuits

Ingredients

6 slices of cooked diced bacon (reserve bacon fat)
1 cup (250 ml) all-purpose flour
1 cup (250 ml) cake flour (or ¾ cup (225 ml) all-purpose + 2 tbsp (30 ml) cornstarch)
2 tsp (10 ml) baking powder
½ tsp (2 ml) baking soda
1 ½ tsp (7 ml) sugar
1 tsp (5 ml) salt
8 tbsp (1 stick, 4 oz) cold butter, cut into cubes
1 cup (250 ml) shredded cheddar cheese
¼ cup (60 ml) minced chives
1 cup (250 ml) buttermilk

Preparation

Preheat oven to 450°F (230°C). In a large bowl (or food processor), combine the flours, baking powder, baking soda, sugar, and salt. Add the butter to the dry ingredients. If using a food processor, pulse a few times until it resembles breadcrumbs. Stir in the bacon, cheddar cheese, and chives. Add the buttermilk and mix just until combined. Turn the dough out onto a floured surface and knead 2 or 3 times until well blended. Gently pat the dough out until it’s about ½ - 1 inch thick. Use the rim of a glass to cut out biscuit shapes. Place the biscuits on a greased baking sheet. Brush the tops of the biscuits with reserved bacon fat.

Bake until golden brown, 10 to 15 minutes.