

Maple'n Bacon Biscuits with Poached Eggs and Cheese

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Biscuits

1/2 cup butter

2 cups flour

3 teaspoons baking powder

1/2 cup milk

1/4 cup maple syrup

1/2 cup bacon (fried, drained & then chopped)

Begin by frying & draining the bacon - once cooled -chop and put aside. In a large mixing bowl stir the flour & baking powder together. Now "cut" the butter into the flour (as you would do for a pie crust). With a wooden spoon stir in the milk, maple syrup & chopped bacon (previously fried & drained). Now you will use your hands and you might need to add a little more flour if the dough is sticky. Form the dough into a log shape & slice into 10 to 12 puck size slices.

Place on a parchment lined cookie sheet & bake in a preheated 450 degree oven for 10 to 12 minutes (or until desired golden brown color is achieved).

While the biscuits are baking - Poach the eggs.

Remove the biscuits from the oven and assemble while the biscuits are still warm so that the cheese will melt.

Place a biscuit on a plate, then place a slice of cheese on the biscuit and then top with the poached egg.

ENJOY!!

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