

CHS Bacon and Cheese Biscuits

(using Imagic® Bakon™ Crumbles)

Ingredients	Std
1 Package Cheddar Biscuit Mix (For example, Red Lobster Cheddar Bay Biscuit Mix)	11.36 oz pkg
Salt	½ tsp
Tap Water	¾ cup
Melted Butter	¼ cup
Imagic® IB118 Imitation Bakon™ Crumbles or imitation bacon bits	4 1/3 tbsp
Shredded Cheddar Cheese	½ cup

1. Line baking sheet with parchment paper.
2. Combine biscuit mix, salt, and water and mix well.
3. Add melted butter to biscuit mixture and mix well.
4. Add Imagic® Bakon™ Crumbles (or imitation bacon bits) and shredded cheese to biscuit mixture and mix well.
5. Scoop dough into portions (about ¼ cup) and place 2 inches apart onto prepared baking sheet.
6. Bake immediately or freeze to bake later. If freezing biscuits, flatten to 3 inches in diameter on parchment paper, remove from pan and place into freezer bags.

To bake immediately:

1. Preheat oven to 425°.
2. Bake for 16 minutes until golden brown.

To bake from frozen:

1. Preheat oven to 350° and line baking sheet with parchment paper.
2. Place frozen biscuits 2 inches apart on pan.
3. Bake for 30 minutes or until golden brown.