

High-Protein Biscuits



INGREDIENTS:

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| 1 cup All-purpose flour | 6 tbsp Unsalted butter (cold) |
| 1 cup CHiKPURE™ | 1/4 cup Chopped fresh rosemary |
| 1 tbsp + 1 tsp Baking powder | 1 Apple (peeled and diced) |
| 2 tbsp Granulated sugar | 1/2 cup Grated white cheddar cheese |
| 3/4 tsp Salt | 6 Slices cooked and crumbled bacon |
| 1/2 tsp Black pepper | 1 cup + 4 tbsp Heavy cream (divided) |

DIRECTIONS:

1. Preheat oven to 400° F. Line a large baking sheet with parchment paper.
2. Combine flour, protein powder, baking powder, sugar, salt, and black pepper in a large bowl; whisk to combine.
3. Shred butter into dry ingredients.
4. Use two forks or a pastry cutter to work butter in until mixture is a coarse meal.
5. Stir in rosemary, then add chopped apple, grated cheese, crumbled bacon, and 1 cup + 3 tablespoons of cream.
6. Stir with a fork just until ball is formed.
7. Turn dough onto a floured surface and knead into a ball (about 6-7 times).
8. Pat ball down into a 1" thick round, then cut out biscuits with a biscuit cutter (re-roll scraps as needed).
9. Place biscuits on prepared baking sheet and brush each with cream.
10. Bake until golden brown (18-20 minutes).

