

High-Protein Bacon Cheddar Cottage Cheese Biscuits

MAKES 8 LARGE BISCUITS

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup Kodiak Buttermilk Power Cakes mix
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1/4 teaspoon smoked paprika
- 3 tablespoons cold butter, cubed
- 1 1/2 cups low-fat cottage cheese
- 1 cup nonfat Greek yogurt
- 2 large eggs
- 3/4 cup shredded sharp cheddar cheese
- 6 slices center-cut bacon, cooked crisp and chopped
- 2 tablespoons chopped green onions or chives
- 1-2 tablespoons milk or buttermilk, only if needed

OPTIONAL TOPPING

- 1 tablespoon melted butter
- A little extra shredded cheddar

Approximate nutrition per biscuit: 300 calories | 19-20 g protein | 28 g carbs | 11-12 g fat | 2 g fiber

DIRECTIONS

1. Heat oven to 425 F. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the all-purpose flour, Kodiak mix, baking powder, baking soda, salt, garlic powder, black pepper, and smoked paprika.
3. Add the cold cubed butter. Cut it into the dry ingredients with a pastry cutter or your fingertips until small pea-sized pieces remain.
4. In a separate bowl, stir together the cottage cheese, Greek yogurt, and eggs.
5. Add the wet mixture to the dry mixture. Fold gently just until mostly combined.
6. Fold in the cheddar, bacon, and green onions.
7. If the dough seems too dry or crumbly, add milk or buttermilk 1 tablespoon at a time. The dough should be thick, soft, and a little sticky.
8. Turn the dough onto a lightly floured surface.
9. Pat into a rectangle about 1 inch thick. Fold it in thirds like a letter.
10. Turn the dough 90 degrees, gently pat it back out, and fold once more to create biscuit-like layers.
11. Pat the dough to about 1 1/4 inches thick.
12. Cut into 8 large square biscuits. Squares mean there are no scraps to re-roll.
13. Place on the prepared pan with a little space between each biscuit. Sprinkle with extra cheddar if desired.
14. Bake 16-20 minutes, until the tops are golden and the centers are cooked through.
15. Brush with melted butter while hot.

**Eat one warm with scrambled egg tucked inside
and call breakfast handled!**