



Keto Cheddar Bay Biscuits and Bacon Butter

★★★★★

These are the best keto biscuits! I packed them with garlic and cheddar flavor and they are super easy to make using almond flour. Pair them with delicious bacon butter!

[PIN THIS RECIPE ON PINTEREST](#)

Course Breakfast

Cuisine American

Keyword keto biscuit recipe, recipe using bacon

Prep Time 10 minutes

Cook Time 15 minutes

Total Time 25 minutes

Servings 9 biscuits

Author [Jennifer Banz](#)

Ingredients

- 2 Cups Almond Flour
- 1 teaspoon Garlic powder
- 1/4 teaspoon Salt
- 1/4 teaspoon Baking powder
- 4 Large Eggs
- 1 Cup Shredded cheddar cheese
- 1/4 Cup Melted butter
- 1 Stick Butter, cut into 1 tablespoon slices
- 4 Slices Thick cut bacon, cooked and crumbled

Instructions

1. Pre-heat the oven to 400F and prepare a baking sheet with parchment paper or a silicone baking mat.
2. In a medium sized bowl, combine the almond flour, garlic powder, salt and baking powder.
3. In a large bowl, whisk the eggs with the cheese and melted butter. Add in the dry ingredients and stir well.
4. scoop the biscuit mixture into 9 rounds, 2 inches apart. I use a 2 tablespoon cookie scoop. Flatten the tops and bake in the preheated oven for 15 minutes.
5. To make the bacon butter, add the bacon and butter to a food processor and pulse until desired

texture. Serve with biscuits.

Notes

Nutrition for 1 biscuit and 1/9th of the bacon butter (using Great Value brand almond flour): 399 calories / 36g fat / 15g sat fat / 6g carbs / 4g fiber / 13g protein