TIM FARMER'S COUNTRY KITCHEN

MAPLE BACON BISCUITS

7.5 ounce tube of biscuits

Place individual biscuits in bottom of dutch oven or baking dish and cook at 400 degrees for 8-10 minutes.

3 tablespoons melted butter 1/2 cup maple syrup 1/2 cup brown sugar 1 pound bacon, cooked and crumbled



Once biscuits are done, top with butter, half of the syrup and sugar and all of bacon. Then top with remaining syrup and sugar. Cover and heat until sugar is melted and dissolved.