

Stuffed Bubble Biscuits

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www.CommunityTable.com

Yield: 20 biscuits

6 eggs
16 ounces frozen shredded hash
brown potatoes
1/2 pound bacon, cooked and
crumbled
2 cans (10 count ea) buttermilk
biscuits
20 tablespoons shredded cheddar
cheese
1 egg
salt (to taste)
pepper (to taste)

Preheat the oven to 425 degrees.

In a bowl, scramble the eggs. Set aside.

Cook the hash browns according to package directions. Set aside.

Open the biscuits. Flatten each biscuit to three inches in diameter.

Top each biscuit with one tablespoon of cheddar cheese, bacon, hash browns and the eggs.

Bring the edges of the biscuit up and over the toppings, pinching the dough closed at the top. Place the biscuits, seam-side down on a baking sheet coated with cooking spray.

In a bowl, beat an egg with one tablespoon of water. Brush the mixture onto the biscuits. Sprinkle with salt and pepper.

Bake for 8 to 10 minutes until the tops are golden brown.

After baking, these biscuits can be frozen in a ziptop plastic bag. To serve, wrap in a paper towel and microwave for 20 to 30 seconds.

Per Serving (excluding unknown items): 2394 Calories; 193g Fat (73.9% calories from fat); 148g Protein; 6g Carbohydrate; 0g Dietary Fiber; 1825mg Cholesterol; 4989mg Sodium. Exchanges: 20 Lean Meat; 25 Fat.