



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Bacon and Tomato Cups

Dough

2 cups (500 ml) all-purpose flour
1 ½ tsp (7 ml) sugar
¼ tsp (1 ml) baking soda
1 tbsp (15 ml) baking powder
1 tsp (5 ml) salt
8 tbsp (1 stick, 4 oz) cold butter, cut into cubes
1 cup (250 ml) buttermilk

Filling

8 slices of cooked bacon
½ cup (125 ml) mayonnaise
1 cup (250 ml) diced tomatoes
½ cup (125 ml) chopped onion
1 ½ cups (375 ml) shredded cheddar cheese
1 tsp (5 ml) dried basil

Preparation

Preheat oven to 375°F (190°C). Lightly grease a mini muffin pan. In a large bowl, combine the dry ingredients or use a food processor. Add the butter to the dry ingredients. If using a food processor, pulse a few times until it resembles breadcrumbs. Add the buttermilk and mix just until combined. Turn the dough out onto a floured surface and knead 2 or 3 times until well blended. Gently pat the dough out until it's about ½ inch thick. Use a small glass rim to cut the dough into rounds. Place each round into prepared mini muffin pan.

Crumble bacon into a medium mixing bowl; add chopped tomato, onion, cheddar cheese, mayonnaise, and basil. Mix well and fill each round with the bacon mixture.

Bake until golden brown, 10 to 12 minutes.