



WARNING!
Ask an adult's permission before using the oven.

DAIRY STATE

Wisconsin, which made more than 3.5 billion pounds of cheese in 2024, is the nation's top cheese producer.

Bake up cheddar bacon drop biscuits

Ingredients

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon fine salt
- 2 teaspoons sugar
- 2 cups finely shredded cheddar cheese
- 2 green onions, white and light green parts finely chopped
- 4 slices cooked, thick-cut bacon, crumbled
- 1½ cups buttermilk

Instructions

1. Heat oven to 400°F and line a baking sheet with parchment paper.
2. Sift the flour, baking powder, salt, and sugar in a large bowl. Mix in the cheese, green onion, and bacon.
3. Make a well in the center of the dry ingredients. Pour the buttermilk into the well and use a fork to mix the ingredients until the dough just comes together into a craggy batter. Do not overmix.
4. Drop 12 heaping spoonfuls of the batter on the prepared baking sheet and bake for 20 minutes or until golden brown and cooked through. Makes 12 biscuits.



ECO TIP
OF THE WEEK

**BE A FRIEND
TO THE BAY**

A bay is a small body of water connected to a larger body of water, such as an ocean or a lake. Partially surrounded by land, bays have calmer waters and diverse ecosystems. Bays that open to the ocean have marine habitats, while bays on lakes and rivers are home to freshwater life. However, bays are under threat from pollution and habitat loss. You and your family can help. Together, look online for volunteer opportunities, such as a "clean the bay day" to remove trash from a shoreline. There are also volunteer days to help conservationists transplant clams or oysters to repopulate a bay. These mollusks naturally filter the water, keeping it clean for grasses, fish, and seabirds.



**Help keep litter
out of the water.**