

Bacon, Cheddar and Chive Scones (Makes 8)

Ingredients

- 2 C all-purpose flour
- 1/2 tsp salt
- 1 TBSP baking powder
- 2 tsp sugar
- 4 TBSP (57g) cold butter, cut into cubes
- 1 cup diced cheddar cheese
- 1/3 cup snipped fresh chives
- 1/2 pound bacon, cooked, cooled, and crumbled
- 3/4 C + 2 TBSP heavy cream

Step-by-step instructions:

1. **Preheat** the oven to 425°F and **line** a baking sheet with parchment paper.
2. **Whisk** together the flour, salt, baking powder, and sugar. With a fork or pastry cutter, **work** the butter into the flour until the mixture is crumbly, with some of the butter remaining in larger pieces.
3. **Mix** in the cheese, chives, and bacon until evenly distributed.
4. **Add** 3/4 cup of the cream, stirring to combine. Try **squeezing** the dough together; if it's crumbly and won't stay together, or if crumbs remain in the bottom of the bowl, slowly add cream until the dough comes together. Transfer the shaggy dough to a well-floured work surface.
5. **Pat** the dough into a smooth 7" disk about 3/4" thick. Transfer the dough to the prepared baking sheet. Use a knife or pizza cutter to cut the disk into 8 wedges, **spreading** the wedges apart a bit on the pan.
6. **Brush** the scones with a bit of cream to help brown.
7. **Bake** the scones for 22 to 24 minutes, until they're golden brown. Remove them from the oven, and cool right on the pan.
8. Serve warm, or at room temperature. Enjoy 😊

Recipe adapted from King Arthur Baking Company