

Bacon, Cheese & Chive Scones

Author: 2007 King Arthur Flour Company

Carolyn T's
Main Cookbook

Servings: 8



Notes: I used a 2 1/2 inch square biscuit cutter, and the recipe made 8 scones. Be sure to crumble the bacon up finely. The scones will look better if you don't have straggly bacon pieces sticking out of them.

1. Preheat oven to 425. Lightly grease a baking sheet, or line it with parchment (or silpat)
2. Whisk together the flour, salt, baking powder and sugar in a large bowl.
3. Mix in the cheese, chives and bacon and toss until evenly distributed.
4. Add the 3/4 cup cream and stir to combine. Try squeezing the dough together; if it's crumbly and won't hang together, or if there are crumbs remaining in the bottom of the bowl, add more cream until the dough comes together in one ball. Transfer the shaggy dough to a well-floured work surface.
5. Pat the dough into a smooth 7 inch disk about 3/4 inch thick. Transfer the disk to the prepared baking sheet.
6. Use a knife to cut the disk into 8 wedges, spreading the wedges apart a bit on the pan.
7. Brush the scones with the remaining 2 T. cream which will help to brown the crust.
8. Bake for 20-24 minutes (depending on your oven) until they're golden brown. Remove from the oven and cool on the pan. Serve warm or at room temp.

BISCUIT DOUGH:

2 cups all-purpose flour

1 teaspoon salt

1 tablespoon baking powder

2 teaspoons sugar

4 tablespoons cold butter, diced (1/2 stick)

SAVORY:

1/2 pound bacon, minced, fried, crumbled finely

1 cup grated cheddar cheese

1/3 cup chives, minced

Or, use green tops of green onions, minced finely

3/4 cup heavy cream (may require slightly more)

2 tablespoons heavy cream, for brushing on scone tops

Serving Ideas: Would go well with a bowl of soup or chili, or for Sunday brunch. Or any old breakfast for that matter!

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 480 Calories; 34g Fat (64.5% calories from fat); 16g Protein; 26g Carbohydrate; 1g Dietary Fiber; 90mg Cholesterol; 1059mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 1/2 Fat; 0 Other Carbohydrates.