

Cheddar Bacon Green Onion Scone

These scones are packed with flavors...cheese, bacon and green onion. They are flaky, light and great at anytime.



I love the idea of having these savory scones in the freezer for a quick and fast snack when I am craving for something

salty, they are very versatile, as you can serve them for brunch, with salad, the options are countless...

These are fluffy, light and so tasty especially with the melting Cheddar cheese...yum! You can shape them whichever you like, make them big or small. And yes, my scones came out pale...next time making them I will brush them with egg wash before placing them in the oven...

Ingredients:

- 250 g all-purpose flour
- 1 tablespoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon granulated sugar
- 60 g cold unsalted butter, cut into approximately 12-mm cubes
- 125 ml buttermilk (or milk)
- 1 large egg, cold
- 110 g Cheddar cheese, grated
- 3 spring green onion chopped
- 5 strips bacon, diced or bacon bits
- Milk or egg wash to brush scones



SCONES CHEDDAR BACON GREEN ONION

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Method:

Preheat the oven at 350F

Place the bacon into a non-stick frying pan and cook until beginning to crisp. Remove the bacon and place on paper towel to remove the excess of grease and allow to cool.

Cut the butter and place in the freezer while you are measuring the other ingredients.

Measure the buttermilk or milk and add the egg, keep in the refrigerator until needed.

In a food processor bowl, place the flour, salt, sugar and baking powder. Pulse for a few times.

Add the butter pulse until the mixture resembles coarse meal and no pieces of butter are larger than a pea.

Pour the buttermilk mixture into the flour mixture, and pulse until a dough forms.

Remove the dough from the bowl and place in a lightly flour surface. Add the bacon, cheese and spring onion and gently kneading it onto itself for a few times. Do not over mix or knead...gently fold the dough.

Pat the dough into circle of 2 cm thick. Cut the circle first into half, then into quarters until you reach 8 slices. Place the scone gently in a baking sheet with parchment paper.

Brush the top of the scones with milk or egg wash.

Bake for approximately 15 to 18 minutes, until the scones are slightly golden, somehow mine turned out to be very pale. Rotate the pan halfway through baking.

Allow the scones to sit in the pan for a few minutes before transferring to a wire rack to cool

Serve warm. Store the "leftover" scones in the freezer for later enjoyment.

To warm the frozen scones, place the scones in a 350F preheated oven for about 5 minutes.



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If you enjoy this recipe for scones, you might want to check on the this Bacon Cheese Bread with Green Onion recipe.

Thank you for stopping by Color Your Recipes...have a colorful week!