



#MakeItGAP

RECIPES

BACON CHEDDAR SCONES

From Kate Hill
GAP Animal Welfare Specialist

YIELD: 12 Scones

INGREDIENTS:

12 oz bacon
2 cups all-purpose Flour
1 Tbsp baking powder
1 tsp salt
2 Tbsp bacon drippings
6 Tbsp cold butter, diced
4 oz sharp cheddar cheese, shredded
2 cold eggs
1/2 cup cold heavy cream, plus more for brushing on scones

PREPARATION:

Preheat oven to 400°F.

Heat a medium size pot over medium-high heat. Add all the bacon to the pot. Cook bacon, stirring occasionally, until fat is rendered and bacon starts to crisp. Transfer bacon to a plate lined with paper towels. Set the bacon drippings aside to cool.

Combine flour, baking powder, and salt in a large bowl. Whisk flour mixture until well combined. Add 2 tablespoons of bacon drippings to the flour. Stir together using a fork. Add butter to the flour mixture and cut into the flour with a fork or pastry cutter until flour looks crumbly. Add shredded cheese and bacon crumbles to the flour mixture, reserving some cheese and bacon for garnish.

Whisk eggs and cream together until well combined. Add cream mixture to the flour mixture and mix together until just combined. Turn out the dough onto a well-floured surface and knead until dough comes together. Roll dough 3/4-inch thick rectangle. Cut the dough into 6 squares and cut the squares in half at a bias to make triangles. Brush the scones with heavy cream, sprinkle with shredded cheese and bacon crumbles.

Transfer to baking sheet lined with parchment paper. Bake for 25-30 minutes or until golden brown.

Recipe adapted from thepioneerwoman.com, recipe by guest author Meseidy, May 7, 2018