

Savory Scones

Ingredients:

2 1/4 cups flour

1 1/2 tsp kosher salt

1 TBSP sugar

1 1/2 tsp baking powder

8 TBSP butter. Cut tiny cubes with 5 TBSP and freeze. Save 3 TBSP.

1 cup buttermilk

1/2 cup roasted bell pepper (store bought or make it yourself)

3 green onions - white and light green portion only

1 cup smoked cheddar (or just cheddar) cut in 1/2" cubes

1 TBSP maple syrup

Flaked salt

Instructions

1. Heat oven to 400. Saute the green onion until soft and set aside.
2. Whisk flour, salt, sugar and baking powder in a mixing bowl. Mix 5 TBSP frozen butter into flour and gently mix. Gently fold in buttermilk. Even more gently massage in the onions, peppers and cheese with your fingers.
3. Make 6 biscuits. (Or make 20!) The more nooks and crannies the better. Place on a parchment paper-lined baking sheet. Bake for about 15 minutes. (10 minutes if you made them tiny)
4. Melt remaining 3 TBSP butter in a small pan. Add maple syrup. Brush over hot scones and sprinkle with flaked or kosher salt. Return to oven until golden brown, about 5-10 minutes more.

The story behind this recipe. This recipe started out as honey rosemary buttermilk biscuits and magically turned into these savory scones. They are a fabulous potluck appetizer if you make them tiny. Or served with a salad, they are a meal. Enjoy!