



Cheddar & Rosemary Scones

with Chive Cream Cheese & Soft Scrambled Eggs

 1h  2 Servings

Can anything beat a savory scone sandwich? We think not, which is why you need it in your life, asap. Make your own buttermilk scones from scratch, then pair them with chive cream cheese and melt-in-your-mouth-soft scrambled eggs. Have 'em for breakfast! Have 'em for brunch! Have 'em as a bedtime snack! Scones this good can be enjoyed any time of the day. We've got you covered! (2p-plan makes 4 scones, 4p-plan makes 8 scones.)

WHAT WE SEND

- 1 oz buttermilk powder ²
- ¼ oz fresh rosemary
- ¼ oz fresh chives
- 2 (1 oz) cream cheese ²
- 10 oz self-rising flour ³
- 2 oz shredded cheddar-jack blend ²
- 2 (1 oz) sour cream ²

WHAT YOU NEED

- 5 large eggs ¹
- sugar
- kosher salt & ground pepper
- 1 stick (8 Tbsp) butter ²
- all-purpose flour ³
- milk ²

TOOLS

- rimmed baking sheet
- parchment paper
- medium nonstick skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720kcal, Fat 42g, Carbs 65g, Protein 22g

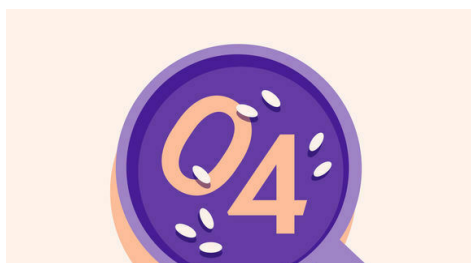


1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Cut **4 (1-inch long) rosemary sprigs**; set aside. Coarsely chop remaining leaves, discarding stems. Thinly slice **chives**.

In a small bowl, whisk to combine **½ cup water, buttermilk powder**, and **1 large egg**.

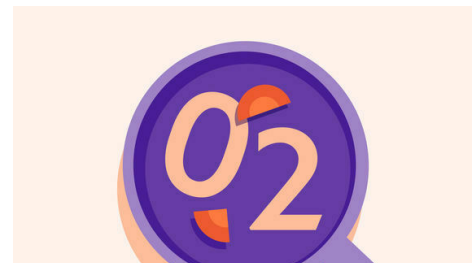
Place **all of the cream cheese** in a medium bowl; let soften at room temperature until step 5.



4. Bake scones & cook eggs

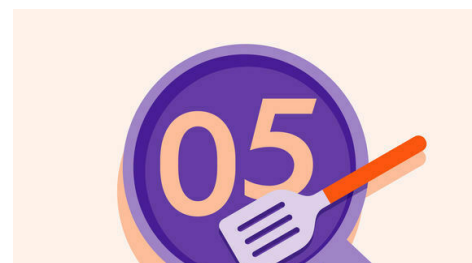
Bake **scones** on center oven rack until golden-brown all over, 18–20 minutes. Transfer to a wire rack.

Once scones are baked, whisk **4 large eggs** and **2 tablespoons milk** in a medium bowl until smooth. Melt **2 tablespoons butter** in a medium nonstick skillet over medium heat. Add eggs and cook, stirring frequently, until barely set, 2–3 minutes (eggs will finish cooking off heat).



2. Make dough

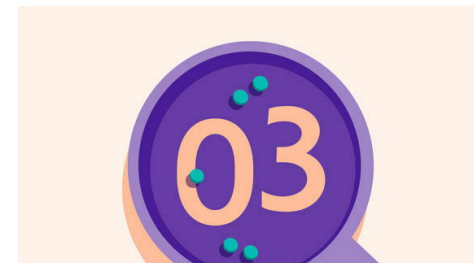
In a large bowl, whisk to combine **self-rising flour, 1 tablespoon sugar**, and **½ teaspoon salt**. Cut **6 tablespoons cold butter** into small pieces. Using your fingers, rub butter into flour until it resembles a coarse meal. Stir in **cheddar** and **chopped rosemary**. Using a fork, stir in **buttermilk mixture** until just combined (dough will be crumbly).



5. Finish & serve

Season **eggs** to taste with **salt** and **pepper**. To bowl with **cream cheese**, stir in **all of the sour cream, ⅔ of the chives**, and **1 tablespoon milk**. Season to taste with **salt** and **pepper**.

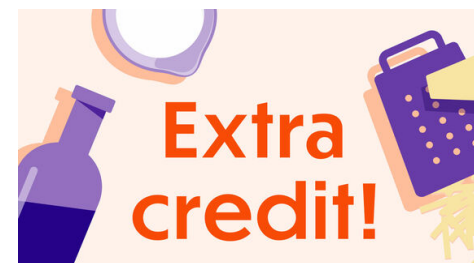
Halve **scones** crosswise and spread bottoms with **chive cream cheese**. Top with **scrambled eggs, remaining chives**, and **scone tops**. Enjoy!



3. Finish scones

Line a rimmed baking sheet with parchment paper.

Place **dough** on a **lightly floured** work surface and lightly sprinkle with flour. Gently knead a few times until dough just comes together (do not overwork). Pat into a 6-inch circle, about 1-inch thick; cut into 4 wedges. Place **scones** on prepared baking sheet, at least 1-inch apart. Press **rosemary sprigs** into scone tops.



6. Prep ahead!

Have a busy morning coming up? Make the dough the night before and let it chill, covered, in the fridge overnight. You could even portion them out so all you have to do is preheat the oven and pop em' in!