



Bacon Cheddar Buttermilk Scones

with Homemade Red Pepper Jelly



1h



2 Servings

Buttery, savory, and flakey, there's no reason to limit scones to the bakery when it's so simple to whip them up at home. Here we mix a tangy buttermilk batter with bacon, cheddar, and scallions before brushing on a bacony egg wash to ensure a golden sheen. A flavorful pepper jelly with sweet peppers and jalapeño is the ultimate sweet and savory condiment for these decadent pastries. (2p plan makes 6 scones; 4p plan makes 12)

What we send

- 4 oz pkg thick-cut bacon
- 2 scallions
- 1 bell pepper
- 1 jalapeño chile
- 2 oz tri-colored sweet peppers
- ¼ oz gelatin
- 1 oz buttermilk powder ¹
- 2 (5 oz) self-rising flour ³
- 5 oz granulated sugar
- 2 oz shredded cheddar-jack blend ¹

What you need

- 8 Tbsp butter ¹
- 2 large eggs ²
- kosher salt & ground pepper
- distilled white vinegar (or apple cider vinegar)
- all-purpose flour for dusting ³

Tools

- rimmed baking sheet
- parchment paper
- medium skillet
- medium saucepan

Cooking tip

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.

Allergens

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

Nutrition per serving

Calories 540kcal, Fat 27g, Carbs 56g, Protein 18g



1. Cook bacon

Preheat oven to 400°F with a rack in the center. Line a rimmed baking sheet with parchment paper. Set aside **2 tablespoons butter** in a small bowl to soften.

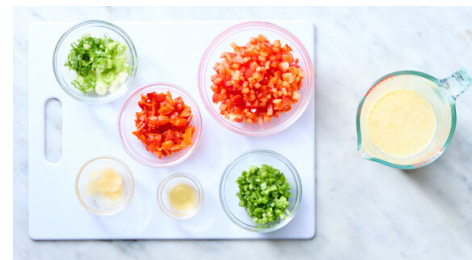
Add **bacon** to a medium skillet. Cook over medium heat, stirring often, until browned and crisp, 10-15 minutes. Use a slotted spoon to transfer to a paper towel-lined plate. Set aside **3 tablespoons bacon fat**. Coarsely chop bacon.



4. Prep scones

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 6 wedges. Place **scones** on prepared baking sheet, at least 1 inch apart.

In a small bowl, whisk together **1 large egg** and **1 tablespoon bacon fat**; brush over scones.



2. Prep ingredients

Thinly slice **scallions**. Halve **bell pepper**, remove stems and seeds, then finely chop. Halve **jalapeño**, remove stem (and seeds, if desired), then finely chop. Finely chop **sweet peppers**, reserving any brine. In a small bowl, mix **1½ teaspoons gelatin** and **1 tablespoon water**.

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



5. Bake scones & make jelly

Bake **scones** on center oven rack until golden brown on bottom, 17-20 minutes.

Meanwhile, in a medium saucepan, combine **all of the peppers and brine**, **½ cup sugar**, **¼ cup water**, **2 tablespoons vinegar**, and a **pinch of salt**. Bring to a boil; stir in **gelatin mixture** until dissolved. Boil until reduced by half, 8-10 minutes (slightly reduce heat if bubbling too high). Remove from heat.



3. Make scone 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**, **bacon**, and **scallions**. Using a fork, stir in **buttermilk mixture** until just combined (dough will be crumbly).






6. Finish & serve

Set pepper jelly aside to cool to room temperature, then chill until slightly thickened and spreadable, 20 minutes.

To bowl with **softened butter** mix in **remaining bacon fat** until smooth; season to taste with **salt**.

Serve **scones** with **bacon butter** and **pepper jelly**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
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