MARLEY SPOON



Bacon Cheddar Buttermilk Scones

with Homemade Red Pepper Jelly





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 savorycondiment 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 18a



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.



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 11/2 teaspoons gelatin and 1 tablespoon water.

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



3. Make scone dough

In a large bowl, whisk to combine selfrising 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).



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.



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, 1/3 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 pepper jelly. Enjoy!

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



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