



## Bacon Cheddar and Chive Scones

Originally posted 25-Feb-2020, Updated 12-Jan-2022

Level: Easy      Prep Time: 45 minutes to 1.5 hours (to fry bacon)

Serves: 8      Cooking Time: 22 minutes



2  $\frac{1}{2}$  cups all-purpose flour

$\frac{3}{4}$  tsp. baking powder

$\frac{3}{4}$  tsp. baking soda

$\frac{1}{2}$  tsp. coarse kosher salt

8 Tbsp. unsalted butter, cut into small cubes & chilled cold (see Notes below)

$\frac{1}{2}$  cup crumbled crispy fried bacon (see Notes below)

1/3 cup finely shredded extra sharp or sharp cheddar cheese

$\frac{1}{2}$  Tbsp. finely chopped fresh chives (about 4 leaves)

$\frac{3}{4}$  cup low fat cultured buttermilk

Line a cookie sheet with parchment paper. Set aside.

In a large bowl, mix the flour, baking powder, baking soda and salt. Add the cold butter. With a pastry blender, cut the butter into the dry ingredients until the dough is crumbly. Add the bacon, cheese, and chives and fold into the mixture. Add half of the buttermilk, then with a wooden spoon gently stir a couple times. Add the remaining buttermilk and continue to stir gently with the wooden spoon just until the dough comes together. Do not overwork the dough, loose bits of flour and crumbs are okay.

On a flat surface, place a sheet of parchment paper. Dump all the scone dough (plus loose flour and crumbs) onto the paper, flatten and shape the dough with your floured hands to form a circle about 2 inches thick. With a large floured knife, cut the dough into eight wedges (like a pie). With a cake server, transfer the wedges to the prepared cookie sheet, keeping them about 2 inches apart. (Because this recipe creates a dry scone, the wedges may fall apart when transferring to the cookie sheet. If this happens, reshape the wedges with your floured hands.)

Place in the refrigerator for 30 minutes. Preheat the oven to 375°. Bake for 18 to 22 minutes, or until the edges are lightly browned. Serve immediately when warm.

Notes:

- This recipe creates a dry scone, ideal for dipping in soups or stews. For a moister scone, use 10 Tbsp. of cubed unsalted butter (rather than 8 Tbsp.)
- About 7 to 8 slices of regular bacon yields  $\frac{1}{2}$  cup of crumbled fried bacon.
- Before crumbling the crispy fried bacon, place on paper towels to absorb and remove excess oil.
- To make this scone meat-free, omit bacon and add  $\frac{1}{4}$  tsp. poultry seasoning along with the other dry ingredients.