

## **CRANBERRY-CHOCOLATE and BACON-CHEDDAR SCONES**

My son loves the bacon and cheddar scones at Stick Boy Bread Company in Fuquay Varina, North Carolina. Thus, I decided I should make some. I also opted to make cranberry-chocolate scones as a sweet variety.

Whenever I am in need of recipes that are not traditionally found on Guam, I go to allrecipes.com. The site is awesome, giving readers an excellent array of choices; more importantly, you can see the rating and reviews for each recipe.

This is the very first scone recipe I have ever made. The original recipe came from allrecipes.com. I changed it up to make two flavors and varied the directions so the flavorings are better incorporated.

The key to tender scones is using cold ingredients with somewhat frozen butter, forming your dough quickly to keep the butter hard; don't tend to your email or do laundry while making these yummy goodies! Additionally, you want to handle the dough as little as possible, mixing it just until it is barely holding together.

Triangular servings: 8 chocolate chip-cranberry scones AND 8 bacon-cheddar scones. Tip to tip, baked scones measure from 4 to 5 inches at its longest; side to side at its widest, baked scones expand to about 3 to 3.5 inches.

### ***INGREDIENTS***

#### Set 1

2 sticks butter, cut into small cubes while cold then place in freezer for 1 to 2 hours

#### Set 2

4 c. all-purpose flour

1 tsp. baking soda

½ c. + 2 tbsp. granulated sugar

2 tsp. baking powder

¼ tsp. cream of tartar

#### Set 3

1 c. cold sour cream, divided into two, ½-cup portions (do not use low-fat)

1 cold egg, beaten very well with a fork

#### Set 4

1 c. real bacon bits (in the salad section of your grocer)

½ c. shredded sharp cheddar cheese (sometimes I use whatever shredded cheese is in the fridge)

#### Set 5

¾ c. slightly chopped, dried cranberries

¼ c. whole, dried cranberries

¼ c. + 2 tbsp. semi-sweet chocolate chips

grated zest of small lemon

#### Set 6

1 egg yolk, well beaten  
2 tsp. granulated sugar  
1 tbsp. milk

**Tools:** 2 large bowls, food processor, fork, tablespoon measuring spoon, parchment paper, pastry brush, two cookie sheets, long knife, 2 small bowls, nonstick pan spray

**DIRECTIONS**

1. Preheat the oven to 350 degrees Fahrenheit.
2. Mix all of the dry ingredients together from set 2 in a large bowl.
3. Pour the mixed ingredients into the bowl of a food processor, SAVING the large bowl.
4. Sprinkle the frozen, cubed butter evenly over the dry ingredients.
5. Place the cover on the processor and pulse for 5-second intervals until the mixture resembles coarse crumbs; this will yield about 5 cups.
6. Empty the contents of the processor into the large bowl you saved.
7. Scoop 2 ½ cups of the dry mix into the other bowl.
8. Scoop a ½ cup of sour cream into each bowl.
9. Using a tablespoon measuring spoon, distribute the beaten egg from set 3 evenly between the two bowls; you will not get a full tablespoon, but that's fine. This will not be exact, just alternate spoons until you finish the egg.
10. Use a fork to incorporate the sour cream and egg into the dry mix; it will still look dry and nothing like dough.
11. Pour the chocolate chips, cranberries, and lemon zest into one bowl.
12. Pour the bacon and cheese into the other bowl.
13. Working with the chocolate/berry bowl first, use one hand to form a ball of dough, thoroughly, but gently incorporating the flavorings. Stir slightly with your hand, squeeze with your hand a few times then roll the mix onto itself to form a ball. Do not over-mix dough; do not knead.
14. Transfer the ball onto a parchment paper-lined cookie sheet. Pat the ball out, turning the paper until you form a disk that is about ¾ inches thick.
15. Spray the knife with nonstick spray.
16. Cut the disk into eight wedges with a long knife.
17. Gently separate the wedges to about ¾ inches apart on each side.
18. Combine the ingredients in set 6 in a small bowl. Use a pastry brush to brush the glaze over the entire surface of each wedge. Set this batch aside.
19. Wash your hands.
20. Use one hand to form the bacon and cheese ball of dough as described above.
21. Pat out into a disk and separate wedges; YOU DO NOT NEED A GLAZE FOR THIS FLAVOR.
22. Place both cookie sheets on one rack in the middle of your oven. Bake for 25 minutes.
23. Cool for five minutes on wire rack. Delish when hot or room temp.

**Recipe courtesy Paula Quinene of Paulaq.com.**