

CHEDDAR JALAPENO SCONES

Prep Time: 15 minutes **Cook Time:** 14 minutes **Total Time:** 29 minutes

Course: Breakfast

Cuisine: American

Servings: 6

- 2 cups pre-sifted flour
- 1/4 cup organic granulated sugar
- 1 Tablespoon baking powder
- 1/2 teaspoon sea salt
- 1 1/4 cups cream
- 1/3 cup sharp cheddar cheese cubed
- A few grinds of fresh black pepper
- 1/4 cup canned jalapeno chopped
- 2 Tablespoons unsalted butter (melted)
- 2 honey
- 1/4 cup sharp cheddar cheese shredded
- Flaky Sea Salt

Instructions:

1. Preheat your oven to 425°F (218°C). Line a baking sheet with parchment paper.
2. In a large bowl sift together the pre-sifted flour, organic granulated sugar and baking powder. Add the sea salt and fresh black pepper.
3. Gently fold in Jalapeno and the cheddar chunks.
4. Pour in the cream and stir until just combined and no dry bits remain. Do not over mix.
5. Turn the dough onto a lightly floured surface or silicone baking mat. Pat into a 7-inch round. Cut into 6 wedges and place on the prepared baking sheet.
6. Brush the tops with melted butter drizzle with honey, finish with a sprinkling of flaky sea salt and a half of a jalapeno slice if desired.
7. Bake for 7 minutes and rotate pan, bake for another 6-7 minutes or until golden brown. Do not over-bake.
8. Let cool slightly before serving. Enjoy warm!