



WHATSheATE



Bacon, Cheddar, and Chive Scones

READY IN



33 min.

SERVINGS



8

CALORIES



378 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.5 cup butter cold cut into 1/2-inch cubes
- ☐ 0.3 cup bacon cooked finely chopped
- ☐ 2 cups flour all-purpose
- ☐ 2 tablespoons chives fresh chopped
- ☐ 0.5 teaspoon pepper freshly ground
- ☐ 0.5 teaspoon salt
- ☐ 3 oz sharp cheddar cheese shredded
- ☐ 1 cup whipping cream divided

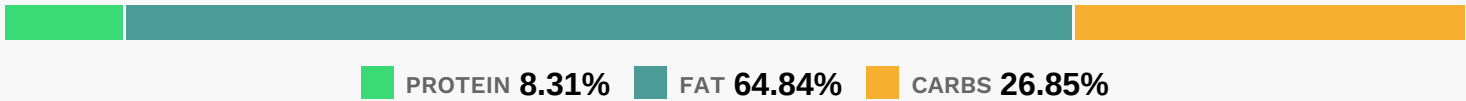
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ wax paper

Directions

- ☐ Preheat oven to 45
- ☐ Stir together first 3 ingredients in a large bowl.
- ☐ Cut butter into flour mixture with a pastry blender until crumbly and mixture resembles small peas. Freeze 5 minutes.
- ☐ Add 3/4 cup plus 2 Tbsp. cream, cheese, bacon, chives, and pepper, stirring just until dry ingredients are moistened.
- ☐ Turn dough out onto wax paper; gently press or pat dough into a 7-inch round (mixture will be crumbly).
- ☐ Cut round into 8 wedges.
- ☐ Place wedges 2 inches apart on a lightly greased baking sheet.
- ☐ Brush tops of wedges with remaining 2 Tbsp. cream just until moistened.
- ☐ Bake at 450 for 13 to 15 minutes or until golden.

Nutrition Facts



Properties

Glycemic Index:40.13, Glycemic Load:17.73, Inflammation Score:-6, Nutrition Score:8.6773913424948%

Flavonoids

Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg Quercetin: 0.04mg, Quercetin: 0.04mg,

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Nutrients (% of daily need)

Calories: 377.86kcal (18.89%), Fat: 27.42g (42.18%), Saturated Fat: 16.65g (104.07%), Carbohydrates: 25.55g (8.52%), Net Carbohydrates: 24.65g (8.96%), Sugar: 1.01g (1.12%), Cholesterol: 78.25mg (26.08%), Sodium: 533.13mg (23.18%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.91g (15.81%), Selenium: 16.44µg (23.49%), Calcium: 192.75mg (19.28%), Vitamin A: 933.03IU (18.66%), Vitamin B1: 0.28mg (18.37%), Vitamin B2: 0.27mg (15.96%), Folate: 61.84µg (15.46%), Phosphorus: 150.3mg (15.03%), Manganese: 0.23mg (11.73%), Vitamin B3: 2.25mg (11.26%), Iron: 1.72mg (9.58%), Zinc: 0.81mg (5.38%), Vitamin E: 0.72mg (4.79%), Vitamin K: 4.1µg (3.9%), Vitamin B12: 0.22µg (3.71%), Vitamin D: 0.55µg (3.69%), Fiber: 0.9g (3.59%), Magnesium: 14.14mg (3.54%), Vitamin B5: 0.32mg (3.16%), Copper: 0.06mg (2.93%), Potassium: 95.12mg (2.72%), Vitamin B6: 0.05mg (2.61%)