

THE CULINARY Playground

Apple Bacon and Cornmeal Scones

Makes 4

1/2 medium apple
2 slices bacon, torn into bits
1/4 cup all purpose flour
1/4 cup cornmeal
1 teaspoon baking powder
1/8 tsp salt
1/2 tbsp sugar
2 tbsp butter cold, diced
1/8 cup buttermilk
1 teaspoon heavy cream or half and half

preheat the oven to 400F

Peel and core the apple and cut into slices then lay the slices on a baking sheet lined with parchment paper. Bake the apple slices for 20 min until they look dry on top and are just starting to color.

Let cool then chop.

Whisk together flour, cornmeal, baking powder and salt.

Add butter and work into the dry ingredients using your hands.

Stir in the chopped apple, bacon and buttermilk.

Turn the mixture out onto a floured surface, flatten it out to around 2/3in thick and cut into squares/rectangles/triangles.

Carefully transfer the scones to a lined baking sheet and brush the tops with cream.
Bake for 18-20 minutes until browning around the edges.

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