



CHEDDAR AND CHIVE SCONES

These scones are so savory and tasty - a delight with rich buttermilk, butter and sharp cheddar cheese. These are delicious, and perfect for your breakfast, brunch, snack or tea party!



PREP TIME
15 MIN



COOK TIME
20 MIN



SERVINGS
8 SLICES

Ingredients

- 2 1/2 cups all-purpose flour
- 2 Tablespoons granulated sugar
- 1 Tablespoon baking powder
- 1 teaspoon of salt
- 1/2 cup salted butter
- 3 large eggs (2 for scones, and one for egg wash)
- 2/3 cup of Buttermilk (or 1 TBSP vinegar and 2/3 cup milk combined)
- 2/3 cup grated sharp cheese, plus additional 1/4 cup to sprinkle on top of scones
- 1/4 cup chopped chives or green onions

Instructions

1. Preheat the oven to 375 degrees and grease a round 9-inch scone pan or baking sheet.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt. Cut the butter into flour with a pastry cutter or food processor.
3. Whisk 2 eggs and combine with the Buttermilk. Add to the flour mixture and stir until just moist.
4. Stir in the cheddar cheese and chives and mix lightly. The dough will be sticky.
5. Turn the sticky dough out onto a well-floured board and knead lightly. Cut dough in half. Roll each half into a circle...about 3/4 inch thick. Cut each circle into 4 wedges.
6. Whisk remaining egg in a small dish and brush the tops of the scones.
7. Let the scones rest for about ten minutes before baking (you will get higher, fluffier scones)
8. Sprinkle each scone with a Tablespoon of grated cheese.
9. Bake for 20 minutes or until golden brown on edges.

Notes: Store scones in airtight container.

Cinnamon Pecan Crunch Doughnuts

Want those fresh bakery doughnuts at home? This recipe is just what you need! Cinnamon, toffee, pecans crunch - Yum!

12 servings

🕒 8-10 minutes



Ingredients

2 cups cake flour
3/4 cup sugar
2 teaspoons of baking soda
1 teaspoon of salt
3/4 cup buttermilk
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
2 eggs
2 Tablespoons butter, melted
1/2 teaspoon of vanilla

Topping

2 cups powdered sugar
4 Tablespoons water
3 cups roasted pecans
1/2 cup toffee pieces

Method

1. Preheat oven to 350 degrees. First, whisk dry ingredients in a medium bowl. Add in wet ingredients and combine.
2. Add batter to greased doughnut pan.
3. Bake for 8 to 10 minutes or until toothpick inserted comes out clean.
4. Toss the pecans, toffee pieces into a food processor until a pecan flour forms. Transfer to a separate bowl. In another bowl combine powdered sugar and water until smooth. While doughnuts are still slightly warm, coat with glaze. Immediately transfer to the pecan mixture and coat with pecans.
5. Let cool on a cookie sheet lined with parchment or wax paper.





the COCA-COLA CAKE *Recipe*

Ingredients

- 2 cups all-purpose flour
- 1 tsp baking soda
- 2 cups sugar
- 1 cup cola-flavored carbonated beverage
- 2 TBSP Cocoa
- ½ cup buttermilk
- 2 eggs, beaten
- 1 tsp vanilla extract
- 1 ½ cups miniature marshmallows
- ½ cup finely chopped pecans

Steps

Preheat oven at 350 degrees. Combine flour, soda, and sugar, and stir well, and set aside.

Combine cola, butter, and cocoa in a heavy saucepan; bring to a boil, stirring constantly. Gradually stir into flour mixture. Stir in buttermilk, eggs, vanilla, and marshmallows. Pour into a greased and floured 13 x 9 x 2 inch pan. Bake in the oven for 30 to 35 minutes or until wooden toothpick comes out clean. Spread Cola Frosting over warm cake; sprinkle with pecans.





the COCA-COLA FROSTING *Recipe*

Ingredients

- ½ cup butter or margarine
- ¼ cup cola-flavored carbonated beverage
- 3 Tbsp cocoa
- 3 cups sifted powdered sugar
- 1 teaspoon vanilla extract
- ½ cup buttermilk

Steps

Combine butter, cola, and cocoa in a heavy saucepan; bring to a boil, stirring constantly. Remove from heat; stir in sugar and vanilla.

Yield: 1 ¼ cups.

