

Spicy Bacon Cheese Scones - Buttery, Flaky, and Full of Flavor

Bacon, Pepper Jack, and Jalapeno Scones - A Spicy, Cheesy Brunch Dream



OVEN
400°F

TIME
15 min

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INGREDIENTS

? For the Scones:

- 4 slices of bacon, cooked crispy, cooled, and chopped
 - 1-2 small jalapeño peppers, seeds removed, finely chopped
 - 2 3/4 cups all-purpose flour
 - 2 tablespoons baking powder
 - 2 tablespoons packed dark brown sugar
 - 1 teaspoon salt
 - 8 tablespoons (1 stick) unsalted butter, very cold, cubed
 - 1 cup (4 oz) grated pepper jack cheese
 - 1/4 teaspoon smoked paprika
 - 1/4 teaspoon black pepper
 - 1 cup full-fat plain Greek yogurt
 - 1 large egg
- ? For the Egg Wash:
- 1 large egg, beaten
 - 1 teaspoon water

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
- 2.** Cook the Bacon & Chop Veggies: Cook the bacon until crispy, then drain on paper towels and chop. Chop the jalapeños finely, removing seeds for less heat.
- 3.** Mix Dry Ingredients: In a large bowl, whisk together flour, baking powder, brown sugar, and salt. Stir in paprika and black pepper.
- 4.** Cut in the Butter and Cheese: Add cubed cold butter and use a pastry cutter or fingertips to work it into the flour until the mixture resembles coarse crumbs. Stir in shredded pepper jack cheese.
- 5.** Chill the Mixture: Place the bowl in the fridge for 15 minutes to keep the butter cold.
- 6.** Add Wet Ingredients: In a small bowl, whisk together the yogurt and egg. Add to the flour mixture along with the chopped bacon and jalapeños. Stir gently until a shaggy dough forms.
- 7.** Shape the Scones: Turn dough onto a floured surface. Gently knead just until it comes together. Pat into a 1-inch thick rectangle and use a biscuit cutter to cut out scones. Reshape and cut remaining dough.
- 8.** Brush and Bake: Place scones on prepared baking sheet. Mix egg wash (1 egg + 1 tsp water) and brush over the tops. Bake for 18-20 minutes, or until golden and firm.
- 9.** Serve Warm: Cool slightly and enjoy while the cheese is gooey and the bacon is fragrant!

TIPS FOR SUCCESS

Use cold butter for that perfect flaky texture.

Don't overmix the dough-it should look a bit rough.

Chill before baking if your kitchen is warm.

Add extra jalapeños if you like more heat-or leave them out for a milder scone.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-bacon-cheese-scones-buttery-flaky-and-full-of-flavor/>