

Spicy Cheese Scones



Give your scones a savoury twist with these delicious spicy cheese scones that are both buttery and rich in cheese. Serve warm with soup for a wholesome brunch.

Nutrition Content Per 100g:

Calories 397kcal; Total Fat 17.8g; Saturated Fat 11.5g; Trans Fat 0.8g; Cholesterol 95.8mg; Total Carbohydrates 47.1g; Dietary Fiber 0.5g; Sugars 8.0g; Protein 12.1g; Calcium 358mg; Magnesium 33.9mg; Phosphorus 415mg; Potassium 212mg; Sodium 370mg; Iron 0.9mg; Vitamin A 479IU; Vitamin C 0mg

Benefit of using U.S. Permeate:

- Replacement of salt for a “better-for-you” scone with lower sodium

Ingredients:

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| Plain Flour | 300g |
| U.S. Permeate | 30g |
| Castor Sugar | 25g |
| Baking Powder | 18g |
| Ground Pepper | 0.5g |
| Butter (Unsalted) | 110g |
| U.S. Pepper Jack Cheese, grated | 80g |
| U.S. Parmesan Cheese, grated | 40g |
| Eggs | 100g |
| Total | 703.5g |

Preparation:

1. Mix together flour, permeate, sugar, baking powder, ground pepper and rub in the butter.
2. Add in Pepper Jack and Parmesan cheeses. Mix well.
3. Add in eggs and mix until a soft dough is formed.
4. Gently knead on a floured surface. Roll out to about 1 inch thick. Cut out rounds using a 2” round cutter. Each scone will be about 60g.



For the Toppings

Ingredients:

| | |
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| Milk | 15g |
| U.S. Pepper Jack Cheese, grated | 25g |
| Total | 40g |

Preparation:

5. Place onto a greased baking tray and lightly brush the surface of the scone with milk.
6. Sprinkle grated Pepper Jack Cheese on the top of the scone.
7. Bake in the oven at 200°C for about 12 to 15 minutes.

Tips:

- For a softer scone crumb texture, add another 50g of butter.

Developed by U.S. Dairy Export Council Southeast Asia.
For additional information and recipes using U.S. dairy ingredients, visit: <https://www.usdairyexcellence.org/>