



POTTER- A-THON-CHEDDAR BACON SCONES

RAFTT QUALITY POINTS

- Recipe** - Follow Proper Procedures
Appearance - Triangular Off White With Yellow/brown Flecks
Flavor - Salty With A Hint Of Sweet
Temperature - Stored Below 40f, Cooked To Over 140f
Texture - Grainy

INGREDIENTS

WEIGHT

MEASURE

All Purpose Flour		2 cups
Sugar		1/4 cup
Baking Powder		1 tbsp
Kosher Salt		1 tbsp
Bacon, Cooked And Chopped		3/4 cup
Cheddar Cheese Blend		3/4 cup
Large Eggs		1 each
Heavy Cream		1/2 cup
Black Pepper, Ground		1 tbsp
Butter	1/4 lb (1stick)	

PROCEDURE

Make sure all work areas and utensils are clean and sanitary

1. Gather all ingredients.
2. Mix together flour, salt, sugar, and baking powder in a large bowl.
3. Cube butter.
4. Cut the butter into the flour mix until it resembles coarse bread crumbs.
5. Add bacon and cheese to the flour.
6. In a separate bowl, whisk together eggs, cream, and pepper.
7. Add the egg mix to the flour mixture and work into a ball. You can add a little more cream if it is too dry.
8. Roll the ball flat onto a floured surface until it is about 1/2 inch thick.
9. Cut into triangles weighing 2 oz each
10. Label, Date, Initial, Refrigerate, Rotate

YIELD 1 1/2 Dozen

PREP



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SHELF LIFE 4 Days Or 3 Months Frozen

PREP