



“Make It Your Way” Recipe

Savory Grapes ‘n Brie Scones

Enjoy warm scones for dinner – add your own favorite ingredients

- 1-2/3 cup all-purpose flour
- 1/2 Tablespoon (each) baking powder, granulated sugar
- 1/2 teaspoon salt
- 1/8 teaspoon (each) onion powder; garlic powder
- 3 Tablespoons cold unsalted butter, cut into 1/2-inch cubes
- 1 Tablespoon minced green onion (1 green onion)
- 1/2 cup chopped seedless red grapes
- 2 ounces, brie cheese, chopped
- 1/2 cup milk or unsweetened almond milk
- 1 large egg
- 1 Tablespoon all-purpose flour

Garnish: flaked salt; sunflower seeds; fresh grapes, cilantro leaves

Before Starting: Preheat oven to 400 degrees F. Line a large lightly greased baking sheet with parchment paper. Set aside.

Combine Dry Ingredients: In a mixing bowl, combine flour, baking powder, granulated sugar, salt, onion powder, garlic powder, and butter. Stir in minced green onions, grapes, and cheese.

Mix the Dough: In a 2-cup measuring container, whisk milk and egg. Stir liquid ingredients into dry ingredients until just combined to form a dough that holds together.

Form Scones: Place dough on floured pastry sheet, knead several times until dough comes together. Place dough into a 5-inch circle on parchment paper lined pan. Cut circle with sharp knife into 8 wedges.

Bake Scones until firm and golden, about 25 minutes. Yield: 8 scones

Garnish: Cut scones into 8 wedges but leave as a round bread. Sprinkle the top of scones with flaked salt if desired, and sunflower seeds; top with grapes and cilantro.

Other Flavor Adds You Might Enjoy: ham & cheese; smoked salmon & dill; bacon & tomatoes; carrots & onions, pizza seasoning & cheese; or add your favorite combo.

Recipe Inspired by: Eating Well Magazine 2015

About the Recipe: Adding warm savory scones makes any meal special. They are easy to prepare and can be made using the flavor combo that you like the best. Our scones were filled with juicy grape pieces and creamy brie flavor. They had a crisp crust and tender muffin-like texture inside. Simply delicious!