



# Bacon, Cheddar & Green Onion Scones

These savory scones are a great brunch addition. Made with our [Biscuit & Scone Mix](#).  
See the video: [How To Make Bacon, Cheddar & Green Onion Scones](#)

## Ingredients

- 1 bag [Pamela's Biscuit & Scone Mix](#)
- 8 TBSP butter or butter alternative, well chilled, cut in ½" pieces
- 1 cup milk, soy, rice, or almond milk
- ½ cup cheddar cheese, grated
- ¼ cup bacon, chopped and cooked crisp (about 3 or 4 pieces)
- ¼ cup sliced green onions
- ¼ tsp salt
- ¼ tsp pepper
- ½ tsp sugar

## Directions

Pre-heat oven to 375° with rack in top third of oven.

Combine dry mix with salt, pepper in the bowl of a stand mixer. With paddle attachment, cut in butter until pea-sized crumbs are formed. Add milk, bacon, green onions and cheddar cheese, mix until just incorporated.

Scoop onto a piece of parchment or plastic wrap and gently form into a flat disk, 1½" high. Do not press down on dough; use sprayed parchment and hands to push sides in towards the middle. Do this all the way around. Use dental floss to cut into 6 wedges (use a knife to cut through to the bottom if needed), then move to sprayed parchment on sheet pan.

Bake 25 to 30 minutes until starting to brown on top and edges.

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