

# Maple Bacon Scones

## Ingredients:

### Maple Candied Bacon:

½ lb thick cut bacon  
1/3 cup pure maple syrup  
¼ cup brown sugar

### Scones:

2 cups all-purpose flour  
1 tsp salt  
1 tbsp baking powder  
3 tsp pure maple syrup  
4 tbsp cold butter  
1 cup shredded cheddar cheese  
½ lb maple candied bacon  
¾ cup plus 2 tbsp heavy cream

## Directions for combining ingredients:

1. Place a roasting rack into a shallow baking pan and strew bacon on top of it.
2. Brush top side of bacon with maple syrup and then sprinkle with brown sugar.
3. Bake in 400-degree oven for 15 minutes. Flip bacon, brush top of bacon with maple syrup and sprinkle with brown sugar. Bake again for another 15 minutes or until desired crispness is achieved.
4. Allow bacon to cool and then crumble.
5. In a large bowl, stir together flour, salt and baking powder until mixed. Cut the butter into the mix until the mixture is crumbly.
6. Stir in the maple syrup, cheese and bacon until well mixed.
7. Add ¾ cup of the cream to the flour mix. Continue adding cream to the dough until it just holds together. Add more cream if needed.
8. Press out dough into a large rectangle. Cut out into triangles.
9. Brush the scones with a bit of cream for better browning.
10. Bake the scones in a 425-degree oven on lightly greased baking sheets.
11. Bake for 22-24 minutes or until nicely browned.