

## BACON SCONES

1 3/4 cups (425 mL) flour  
1/4 cup (50 mL) cornmeal  
2 tbsp (25 mL) sugar  
2 tsp (10 mL) baking powder  
1/2 tsp (2 mL) salt

1/4 tsp (1 mL) freshly ground pepper  
1/3 cup (75 mL) butter, chilled and cubed  
1/2 cup (125 mL) crumbled cooked bacon  
1 cup (250 mL) whipping cream  
Maple Butter, recipe follows

Combine first 6 ingredients (flour through pepper) in a bowl. Cut in butter with a pastry blender until mixture is crumbly. Stir in bacon. Add cream to flour mixture, stirring just until combined. Turn dough out onto a lightly floured surface. Knead dough gently 5 times. Transfer dough to a lightly greased cookie sheet and pat into an 8 inch (20 cm) round. Cut round into 10 wedges. Separate wedges slightly. Bake at 425°F (220°C) for 25 - 30 minutes or until golden brown. Serve scones warm with Maple Butter. Makes 10 scones.

**Maple Butter:** Beat together 1/2 cup (125 mL) softened butter and 2 tbsp (25 mL) maple-flavoured pancake syrup until fluffy. Stir in 2 tbsp (25 mL) finely chopped toasted pecans.

## MAPLE SCONES

3 cups (750 mL) flour  
1/4 cup (50 mL) firmly packed brown sugar  
1 1/2 tsp (7 mL) baking powder  
1/2 tsp (2 mL) baking soda  
1/2 tsp (2 mL) salt  
3/4 cup (175 mL) chilled butter, cubed

1/2 cup (125 mL) whipping cream  
1/2 cup (125 mL) maple-flavoured  
pancake syrup  
1/4 tsp (1 mL) maple extract  
Spicy Maple Butter, recipe follows

Combine flour, brown sugar, baking powder, soda and salt in a bowl. Add butter and rub in with fingers until mixture resembles a coarse meal. Stir together cream, syrup and maple extract. Add cream mixture to flour mixture, stirring just until combined. Knead dough 5 times on a lightly floured surface. Dough will be slightly sticky. Using floured hands, pat into an 8 inch (20 cm) round. Cut dough into 8 wedges. Place wedges 2 inches (5 cm) apart on an ungreased cookie sheet. Bake at 375°F (190°C) for 20 - 25 minutes or until light golden brown. Cool on racks. Scones may be baked 24 hours in advance or frozen for up to 1 month. Serve with Spicy Maple Butter. Makes 8 scones.

**Spicy Maple Butter:** Beat together 1/2 cup (125 mL) softened butter, 2 tbsp (25 mL) maple-flavoured pancake syrup and 1/4 tsp (1 mL) hot pepper sauce until fluffy.

## **BLUEBERRY SCONES**

1 3/4 cups (425 mL) flour	2 eggs
1 tbsp (15 mL) sugar	1/3 cup (75 mL) whipping cream
2 tsp (10 mL) baking powder	3/4 cup (175 mL) blueberries
1/2 tsp (2 mL) salt	1 tsp (5 mL) sugar
1/4 cup (50 mL) butter, chilled	

In a medium bowl, combine flour, 1 tbsp (15 mL) sugar, baking powder and salt. Cut in butter using a pastry blender until mixture forms coarse crumbs. Whisk eggs until lightly beaten; set aside 2 tbsp (25 mL). Whisk remaining egg with whipping cream; add to dry ingredients and stir just until combined. Gently fold in blueberries. Place dough on a lightly floured board and pat into a 3/4 inch (2 cm) thick rectangle. Cut dough into squares using a knife. Place on an ungreased cookie sheet and brush tops lightly with reserved egg. Sprinkle tops with 1 tsp (5 mL) sugar. Bake at 450°F (230°C) for 15 minutes. Makes 9 scones.

## **ORANGE SCONES**

4 cups (1 L) flour	1/2 tsp (2 mL) ginger
1/2 cup (125 mL) sugar	1 1/4 cups (300 mL) butter, chilled
2 tbsp (25 mL) grated orange peel	2 eggs, beaten
4 tsp (20 mL) baking powder	1 cup (250 mL) light cream (10%)
1 tsp (5 mL) salt	Sugar

Combine flour, sugar, orange peel, baking powder, salt and ginger in a bowl. Cut in butter with a pastry blender until mixture is crumbly. Whisk together eggs and cream. Add egg mixture to flour mixture, stirring just until combined. Dough will be quite soft and moist. Knead dough gently 5 times on a lightly floured surface. Divide dough in half and shape into 2 balls. Pat each ball into a 7 inch (18 cm) round. Cut each round into 8 wedges. Place wedges on ungreased cookie sheets. Sprinkle lightly with additional sugar. Bake at 375°F (190°C) for 25 - 30 minutes or until golden brown. Makes 16 scones.

## **NUTMEG SCONES**

2 cups (500 mL) flour	1/2 tsp (2 mL) salt
1/3 cup (75 mL) packed golden brown sugar	1/2 cup (125 mL) butter, chilled and cubed
2 tsp (10 mL) baking powder	1 cup (250 mL) sour cream
1 1/4 tsp (6 mL) nutmeg	2 tsp (10 mL) sugar
1/2 tsp (2 mL) baking soda	

Combine first 6 ingredients (flour through salt) in a bowl. Cut in butter with a pastry blender until mixture is crumbly. Add sour cream to flour mixture, stirring just until combined. Dough will be soft. Turn dough out onto a lightly floured surface. Knead dough gently 5 times. Roll out dough into a 4x10 inch (10x25 cm) rectangle. Using a sharp knife, cut dough into 10 squares; sprinkle with sugar. Place on an ungreased cookie sheet. Bake at 425°F (220°C) for 20 - 25 minutes or until golden brown. Makes 10 scones.

## **EASY MICROWAVE MARMALADE**

1 large navel orange, unpeeled	1 cup (250 mL) sugar
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Cut orange into chunks. In a food processor, process orange chunks, using an on/off motion, until coarsely chopped. There should be about 1 1/2 cups (375 mL) chopped orange. Place chopped orange in a microwave-safe bowl. Stir in sugar. Microwave on high for 6 - 8 minutes, stirring every 2 minutes, until mixture is thick and translucent. Serve warm or at room temperature. May be refrigerated for up to 2 weeks. Makes 1 1/4 cups (300 mL).