

Submitted by: Pat Christen

Recipe Name:

Chili Cheese Scones

Ingredients:

2 cups flour

1/2 cup cornmeal

1/4 cup butter, in small pieces

2 tsp red pepper flakes, (or to taste)

1/2 lb cheddar, finely grated

1/2 tsp salt

1 cup milk

1TB baking powder

Directions:

Preheat oven to 400.

Combine flour, cornmeal, salt and baking powder in bowl of processor. Pulse to combine. Add butter and pulse several times until mixture resembles coarse crumbs. Transfer to bowl and stir in cheese and red pepper until combined. Add milk and stir to make a soft dough. Add a little more milk if too dry.

Knead dough gently and pat into 2 5-6" circles. Cut each circle into 6 pieces. Place pieces separately on lightly greased baking sheet, and bake about 15 minutes or until golden brown.

Serve warm.