

Spicy Cheese Scones

Give your scones a savoury twist with these delicious spicy cheese scones that are both buttery and rich in cheese. Serve warm with soup for a wholesome brunch.

INGREDIENTS

	Quantity (g)	Usage Level
Plain Flour	300	42.6
U.S. Permeate	30	4.3
Castor Sugar	25	3.6
Baking Powder	18	2.6
Ground Pepper	0.5	0.1
Butter (Unsalted)	110	15.6
U.S. Pepper Jack Cheese, grated	80	11.4
U.S. Parmesan Cheese, grated	40	5.7
Eggs	100	14.2
Total	703.5	100

For the Toppings

INGREDIENTS

	Quantity (g)	Usage Level
Milk	15	37.5
U.S. Pepper Jack Cheese, grated	25	62.5
Total	40	100

TIPS

- For a softer scone crumb texture, add another 50g of butter.

PREPARATION

- Mix together flour, permeate, sugar, baking powder, ground pepper and rub in the butter.
- Add in Pepper Jack and Parmesan cheeses. Mix well.
- Add in eggs and mix until a soft dough is formed.
- Gently knead on a floured surface. Roll out to about 1 inch thick. Cut out rounds using a 2" round cutter. Each scone will be about 60g.
- Place onto a greased baking tray and lightly brush the surface of the scone with milk.
- Sprinkle grated Pepper Jack Cheese on the top of the scone.
- Bake in the oven at 200°C for about 12 to 15 minutes.



BENEFIT OF USING U.S. PERMEATE

- Replacement of salt for a "better-for-you" scone with lower sodium.

NUTRITIONAL CONTENT

Per 100g	
Calories	397kcal
Total Fat	17.8g
Saturated Fat	11.5g
Trans Fat	0.8g
Cholesterol	95.8mg
Total Carbohydrates	47.1g
Dietary Fiber	0.5g
Sugars	8.0g
Protein	12.1g
Calcium	358mg
Magnesium	33.9mg
Phosphorus	415mg
Potassium	212mg
Sodium	370mg
Iron	0.9mg
Vitamin A	479IU
Vitamin C	0mg

Rely on the dynamic lineup of U.S. Dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)
www.linkedin.com/company/ThinkUSAdairy

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.