
Irish Cheddar & Sauerkraut Scones

Total time: 45 min Yield: 8 scones

Ingredients

non-stick cooking spray
2½ cup + 1 tbsp. Bisquick mix
1 tsp baking powder
½ tsp black pepper
1 stick Irish salted butter, grated cold
1/3 cup heavy cream
1 egg
2 cup firmly pack sauerkraut (drained very well, no liquid)
2 cup loosely packed Kerrygold Dubliner Irish cheddar cheese (grated)
1 cup greens onions (thinly sliced)

Prep Time: 25 min Cooking Time: 20 min Total Time: 45 min

Instructions

Preheat the oven to 400°F. Line a large baking sheet with tin foil or parchment paper and spray with non-stick cooking spray.

In a large mixing bowl add 2½ cups Bisquick, baking powder, pepper and whisk together. Add the cold grated butter and use fingers or a fork to cut it into the dry ingredients until you have small pea-sized crumbs.

In a separate mixing bowl, add the heavy whipping cream, egg and whisk together. Add egg mixture to the dry ingredients, then add sauerkraut, Irish cheddar and green onion; mix until just combined.

Use 1 tbsp. of Bisquick to lightly flour the work surface. Scoop the mixture out and work it together into a 10" flatten circle. Cut the dough like a pie into 8 equal-sized pieces and place them on the prepared baking sheet, making sure to leave a little room between each one.

Bake at 400°F for 15 to 20 minutes or until the tops of the scones are lightly browned and cooked through. Remove from the oven and allow to cool completely. Enjoy this savory scone alone or with your favorite jam for your Saint Patrick's Day celebrations!

Recipe brought to you by:

Chef Ryan Covert