



Cheese Appetizers

Cooper® Sharp Black Pepper Scones with Maple Glaze



SLICE



MELT



Serves: 4

Ingredients

- 2 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1 stick unsalted butter, cold
- 3/4 cups heavy cream
- 2 large egg yolks*
- 10 slices Cooper® Sharp Black Pepper cheese
- 3/4 cup powdered sugar
- 2 teaspoons heavy cream
- 3 tablespoons real maple syrup

Directions

1. Preheat oven to 400°F.
2. In a medium mixing bowl, stir together dry ingredients — flour, sugar, baking powder, and baking soda.
3. Cut the butter into cubes and rub into the dry ingredients using your hands or a pastry cutter until the consistency looks like small pieces of broken gravel. Tear the Cooper® Sharp Black Pepper cheese slices into small pieces and fold gently into the dough mixture.
4. In a separate bowl, beat together the heavy cream and egg yolks.
5. Add the cream and egg yolk mixture to your pastry dough and mix together, being careful not to over mix. Only mix until fully incorporated and pastry dough is sticky.
6. Line a cookie sheet with parchment paper or non-stick mat.
7. Place pastry dough on a pre-floured surface. To achieve a larger scone, approximately 5 inches, shape dough into a rectangle about 1 1/2 to 2 inches thick. Cut into two squares, then cut each square into two diagonal triangles. Place separately on baking sheet. To make smaller scones, shape the dough into a circle, cut into 8 triangles, and place separately on a baking sheet.
8. Brush the tops of the scones with heavy cream and bake for 15 minutes, or until golden brown.
9. While the scones are baking, prepare the sweet maple glaze. In a small mixing bowl, combine powdered sugar, heavy cream, and maple syrup. Stir well. Add small amounts of additional cream or syrup to thin the glaze until it reaches your desired consistency.
10. When scones are done baking to a golden brown, remove them from the oven, then drizzle the sweet maple glaze over the top of your scones. Serve hot or cold and enjoy!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.