



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### HAM AND CHEESE SCONES

2 cups all-purpose flour	½ cup (1 stick) unsalted butter, cut into cubes
1 tablespoon sugar	¾ cup buttermilk
1 tablespoon baking powder	1 cup shredded cheddar cheese
½ teaspoon garlic powder	1/3 cup diced ham
½ teaspoon kosher salt	2 tablespoons chopped fresh chives

1. Preheat oven to 425 degrees F. Line a baking sheet with parchment paper or silicone baking mat; set aside.
2. In a large bowl, combine flour, sugar, baking powder, garlic powder, and salt. Add cold butter, using your fingers to work the butter into the dry ingredients until it resembles coarse crumbs.
3. Stir in buttermilk, cheese, ham and chives until a soft dough forms.
4. Working on a lightly floured surface, knead the dough 3-4 times until it comes together. Using a rolling pin, roll the dough into an 8-inch circle, about 1-inch thick, and cut into 8 wedges.
5. Place scones onto the prepared baking sheet. Place into oven and bake for 18-20 minutes, or until firm to the touch and lightly browned.
6. Serve immediately.

Makes 8 servings.

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