



Pillsbury Jalapeño Cheddar Scone Recipes



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Sausage, Egg & Cheese Scone-Wich



Servings: 8

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Jalapeno Cheddar Scone	3.75 oz	8 scones
Butter, salted, softened	8 oz	1 cup
Honey	0.7 oz	1 TB
Lime juice	-	2 Teas
2 oz fully-cooked sausage patties	16 oz	8 patties
Fried eggs	16 oz	8 eggs
Fresh cilantro leaves	0.1 oz	2 TB



INSTRUCTIONS

1. Places scones on parchment-lined sheet pan & bake as directed:

Convection Oven*	325°F	18-22 mins
Standard Oven	350°F	22-26 mins
1. In a small bowl combine butter, honey and lime juice; stir until blended.
2. Heat sausage per package instructions. Split scones in half horizontally.
3. Spread 1 TB honey butter on each scone half.
4. Top each bottom half with sausage, cheese, egg, cilantro & the top scone half.

**Rotate pan one-half turn (180°) halfway through baking.*

Cheddar Jalapeno BLT-Wich



Servings: 8

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Jalapeno Cheddar Scone	3.75 oz	8 scones
Mayonnaise	8.5 oz	1 cup
Lime juice	0.2 oz	2 teas
Cilantro, finely chopped	0.25 oz	2 TB
16 slices cooked bacon	12 oz	16 slices
Fresh tomato slices	-	8 slices
Romaine leaves	-	8 leaves



INSTRUCTIONS

1. Places scones on parchment-lined sheet pan & bake as directed:

Convection Oven*	325°F	18-22 mins
Standard Oven	350°F	22-26 mins
2. In a small bowl stir mayonnaise, lime juice and cilantro.
3. Split scones in half horizontally.
4. Spread 1 tablespoon cilantro mayonnaise on each scone half.
5. Top each bottom half with 2 slices of bacon, tomato, lettuce and top half of scone. Slice in half and serve.

**Rotate pan one-half turn (180°) halfway through baking.*

Cheddar Jalapeno Scone Benedict



Servings: 6

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Jalapeno Cheddar Scone	3.75 oz	6 scones
Sliced Canadian bacon	9 oz	12 slices
Butter, salted, softened	6 oz	¾ cup
Fried or poached eggs	-	12 eggs
Mexican style crema	12 oz	1 ½ cups
Avocado, diced	-	1
Salsa	6 oz	¾ cup



INSTRUCTIONS

1. Place scones on parchment-lined sheet pan & bake as directed:

Convection Oven*	325°F	18-22 mins
Standard Oven	350°F	22-26 mins
2. Heat Canadian bacon per package instructions.
3. Split scones in half horizontally. Spread 1 TB butter on each half.
4. Place each half on a serving plate, top with Canadian bacon, egg, 2 tablespoons of crema, 1 tablespoon of avocado and 1 tablespoon of salsa.

**Rotate pan one-half turn (180°) halfway through baking.*

Cheddar Jalapeno Biscotti with Lime Glaze

Servings: 6



INSTRUCTIONS

1. Place the block of 12 scones on cutting board, scored side facing up (do not break apart individually).
2. Cut block in half lengthwise, creating 2 separate loaves (6 scones each).
3. Place scone loaves on parchment-lined sheet pan, scored side down.
4. Bake as directed below and allow to cool completely.

Convection Oven*	300°F	30-35 mins
Standard Oven	350°F	38-44 mins

5. Cut loaves into 3/4-inch thick (16 from each loaf) slices.
6. Place slices 1/2-inch apart on parchment-lined sheet pans.
7. Bake as directed below and allow to cool completely before finishing.

Convection Oven*	275°F	30-35 mins
Standard Oven	325°F	38-40 mins

8. Heat icing in microwave to melt.
9. Stir in lime zest and drizzle over biscotti. Allow glaze to set at room temperature and serve.

**Rotate pan one-half turn (180°) halfway through baking.*

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Jalapeno Cheddar Scone	3.75 oz	12 scones
Gold Medal™ Ready-To-Spread Vanilla Cream Icing	10 oz	1 cup
Finely grated lime zest	-	1 teaspoon

Additional Information: Slacking



Slacking Information

Use these recommendations as guidelines

- Slacking time needed to cut the scones:
 - About 15 to 20 minutes
 - Depends on the tool using to cut
 - Operators kitchens may be different (hotter or cooler)
 - Recommendation for lowering the bake times for halves and mini scones



Test Results

- 9:48 start time
- 12.4°F surface temperature
- 69.2°F Ambient (cool for a regular kitchen)
- 72 rH due to rainy day
- Slack time actual 28 minutes = internal dough temperature 30.1°F
- Recommended slack time 15-20 minutes
- Able to cut the scones with a plastic bench scraper which is the test for max slack time for 711.
- For regular knife 10-15 minutes will be plenty
- Bake time in 325°F convection: (Package 18-22 minutes from frozen)
- From slacked (30.1F)
- 14 minutes for ¼ cut scones (197.3°F internal doneness)
- 17 minutes for ½ cut scones (197.4°F internal doneness)
- 19 minutes for whole scones (204.5°F internal doneness)