

Quick & Easy

THE COSTCO WAY

Blueberry Bacon Scones

Makes 8 servings

Ingredients:

2 cups all-purpose flour
2 Tbsp sugar
2 tsp baking powder
½ tsp baking soda
½ tsp ground cinnamon
½ tsp salt
⅓ cup cold butter, cubed
¾ cup buttermilk
1 Tbsp canola oil
1 cup fresh or frozen blueberries
4 bacon strips, cooked and crumbled
1 Tbsp milk
1 large egg

Instructions:

Preheat oven to 425 F. In a large bowl, whisk flour, sugar, baking powder, baking soda, cinnamon and salt. Cut in the butter until the mixture resembles coarse crumbs. In a small bowl, whisk buttermilk and oil. Add the wet ingredients to the dry ingredients. Stir until just combined. Stir in the blueberries and bacon. Turn the dough out onto a lightly floured surface. Knead for 10 minutes. Pat the dough into an 8-inch circle. Cut the dough into 8 wedges. Place the wedges on a greased baking sheet.

In a small bowl, whisk the milk and egg. Brush the top of the scones with the egg and milk mixture. Bake for 12 to 15 minutes, or until golden brown.

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