

## BLUEBERRY ORANGE SCONES

Makes 8 large or 12 medium.

2 cups flour plus more for the board  
1 T. baking powder  
1 tsp. salt  
1/3 cup sugar  
1/2 cup frozen unsalted butter, grated  
1/2 cup heavy whipping cream plus more for brushing  
1 large egg  
1 1/4 cups fresh blueberries  
Coarse sugar for topping

1. Preheat oven to 400 degrees. Line two baking sheets with parchment paper.
2. Place flour, baking powder, salt and sugar in a large bowl. Whisk together briefly to combine. Add the grated butter (if grating ahead, return butter to freezer until ready to use) and toss or cut in to combine.
3. Whisk the egg into 1/2 cup cream and then add mixture to the dry ingredients. Using a spatula combine ingredients until moist and holding together.
4. Turn scone dough out onto a floured work surface and gather together with hands. Dust with flour if very wet. If making 8 scones pat the mixture into one large circle that is 1 inch thick. If making 12 smaller scones divide dough in half and form two circles. Cut dough into wedges and transfer to the baking sheets.
5. Brush the tops of the scones lightly with cream and sprinkle with coarse sugar (this can be white sanding sugar or brown turbinado sugar or a colored sugar or even regular granulated sugar).
6. Bake scones 18 to 25 minutes or until cooked through and lightly browned on top, switching the baking pans top to bottom after 10 minutes. Eat immediately or at room temperature. Refrigerate if made ahead and reheat before serving. These also freeze well.

## **QUICHE CUPS**

**Makes 4 to 6 depending on the cups used.**

6 to 8 slices partially cooking bacon or prosciutto or 1/3 cup diced ham or  
1/3 cup cooked crumbled sausage, cooked caramelized onions or cooked  
sliced mushrooms

4 large eggs

1 cup heavy whipping cream

3 drops hot sauce (Tabasco or Sirarcha)

1/2 tsp. salt

1/4 tsp. freshly ground pepper

1 green onion, chopped (or use 2 tsp. chopped fresh basil, or dill or thyme)

1 1/2 cups finely grated cheese (Cheddar, Gruyere or Fontina and Parmesan)

1. Preheat oven to 350 degrees. Coat 4 ramekins or 6 muffin cups with nonstick spray. If using ramekins, place them on a baking sheet.
2. If using bacon, wrap two slices around the inside edge of the cups or wrap 1 slice around the inside edge of each muffin cup. If using any of the other choices, spoon onto the bottom of the prepared cups.
3. Whisk eggs in a 4-cup measuring cup and then whisk in cream, hot sauce, salt and pepper. Stir in the green onion and the cheese. Pour into the cups and bake for 15 to 18 minutes or until puffed and center is cooked. (If making ahead, cool in cups and then refrigerate. Reheat in a 350-degree oven for 15 minutes or individually for 45 to 60 seconds in the microwave before turning out.) Let rest for a few minutes before turning out onto serving plates.