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## Thoughtful Food

By Susie Iventosch



Scones don't have to be dull and dry. Photo Susie Iventosch

This recipe for Brown Sugared-Bacon, Fig and Blue Cheese Scones with Toasted Pecans came about from a couple of different angles. First of all, my son bought a fig-bacon-blue cheese scone on his way to work a few weeks ago. He emailed me and told me how amazing it was and asked if I could please make a batch for him. Why, of course, no problem.

And, then, when I was visiting my sister in Tucson, she showed me how she prepares bacon, sprinkled with brown sugar and then baked in the oven. I must confess to loving bacon and the sweet touch of brown sugar sounded so good to me. I tried it the very next day, and we used that brown sugared-bacon in a Cobb Salad and then realized it would be great in these scones, too. I decided that a few toasted pecans would also add some nice crunch to the texture.

I am not sure if these scones fit more into the sweet or the savory category, since they include bacon, blue cheese, figs and pecans, but regardless, they are really delicious and would be great served alone or with a side of scrambled eggs. I haven't tried this recipe with fresh figs, but if you do, please let me know how it turns out! Fresh figs and blue cheese are always a fantastic combination! Also, I am curious if the brown sugar would add the same amazing flavor to turkey bacon, but have yet to try that one, too.

### INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 1/4 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1 stick of butter, cut into pieces
- 4 strips brown sugared-bacon\*, cooked and crumbled
- 1/4 cup pecan pieces, toasted and coarsely chopped
- 5-6 dried figs, cut into bite-sized pieces
- 1/3 cup crumbled blue cheese
- 1/2 cup buttermilk

## DIRECTIONS

Preheat oven to 400 degrees. Line a baking sheet with parchment paper, or spray with cooking spray.

Prepare brown sugared-bacon. (See instructions below)

In a large bowl, mix flour, baking powder, baking soda and salt. Using a pastry cutter or your fingertips, cut butter into dries until integrated. Add pecans, blue cheese, figs and bacon crumbles and mix.

Stir in buttermilk with a fork or wooden spoon. If necessary, use your hands to make sure all the flour is incorporated. Add a little more buttermilk, if necessary.

Shape into a large circle, about one-half to three-fourths-inch thick. Cut into eight pie-shaped pieces and place onto parchment paper. Bake for 15 minutes or so, until scones are beginning to brown on top and dough appears to be cooked. It can be frozen or stored in refrigerator. Reheat in hot oven to crunch up and serve.

### Brown sugared-bacon

Lay bacon strips out on a baking sheet. Sprinkle each piece of bacon with a tiny amount of brown sugar. For example, I used about 1 teaspoon for 10 strips of bacon, so not much at all. Bake at 350 degrees for approximately 15 minutes. Turn bacon, and repeat the process by sprinkling each piece on the reverse side with a small amount of brown sugar-again about 1 teaspoon for all 10 pieces. Continue to bake for another 5 to 10 minutes, or until bacon is cooked to desired doneness. You may have to drain fat from bacon once or twice during the baking process.

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