



PAPER & FOOD SERVICE, INC.

Ham and Cheddar Scones

Ingredients **Yield: 10 Servings**

- 3 c. Flour, All purpose
- 3/4 c. Sugar, granulated
- 2 Tlb. Baking Powder
- 1 tsp. Salt
- 1 c. Ham, medium-diced
- 1/2 c. Cheddar cheese, shredded
- 1/2 c. Green onion, sliced
- 2 c. Heavy cream

Preparation Instructions:

1. Cut two 10-inch circles of parchment paper. Use one to line a 10-inch round cake pan. Reserve the second piece.
 2. Sift the flour, sugar, baking powder, and salt together into a mixing bowl. Add the ham, cheese and green onions and toss together with the dry ingredients until evenly distributed. Make a well in the center of the flour mixture.
 3. Add the cream to the flour mixture and stir by hand just until the batter is evenly moistened.
 4. Place the dough in the lined cake pan and press into an even layer. Cover the dough with the reserved parchment paper circle. Freeze the dough until very firm, at least 2 hours.
 5. Preheat the oven to 350 degrees. Prepare a baking sheet pan by lining with parchment paper.
 6. Thaw the dough for 5 minutes at room temperature; turn it out of the cake pan onto a cutting board. Cut the dough into 10 equal wedges and place the individual wedges on the baking sheet pan approximately 2 inches apart.
- Bake the scones until golden brown, approximately 30-40 minutes. Cool the scones on the baking sheet for a few minutes, then transfer to cooling rack. Serve scones warm or at room temperature.

Ingredients		Maines Product Code #	Amount	Cost
Flour, All purpose	Gold Medal	381254	3 c.	\$0.48
Sugar, granulated	Domino	380424	3/4 c.	\$0.18
Baking Powder	Calumet	389100	2 Tlb.	\$0.13
Salt	Katy's Kitchen	340620	1 tsp.	\$0.02
Ham	Cobblestone	150758	1 c.	\$1.20
Cheddar cheese, shredded	Great Lake	014222	1/2 c.	\$0.56
Green onion	Markon	097470	1/2 c.	\$0.64
Heavy Cream	Crowley	015500	2 c.	\$1.12

Recipe Cost	\$4.33
Portion Cost	\$0.43

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$1.95	\$0.43	\$1.52	22.05%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$2.95	\$0.43	\$2.52	14.58%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$3.95	\$0.43	\$3.52	10.89%