

Jalapeno Pepper Jack Scones

2 cups all-purpose flour

2 tablespoons cornmeal

1 tablespoon baking powder

1 teaspoon salt

8 tablespoons (1 stick) unsalted butter, cold, cut into small cubes

2 large eggs

1/2 cup Buttermilk

1/4 pound pepper jack cheese, cut into small cubes

1 medium jalapeno, some seeds removed, diced small

2 teaspoons olive oil

1 tablespoon all-purpose flour

1. Place a rack in the center of the oven and preheat to 400 degrees F.
2. Heat 2 teaspoons of olive oil in a small saute pan and cook diced jalapenos until softened, about 3 to 5 minutes.
3. Let the diced peppers cool and then mix with the diced cheese. Toss mixture in 1 tablespoon of flour and set aside.
4. In a large bowl, whisk together the flour, cornmeal, baking powder and salt.
5. Work in the cold butter with your fingers until the mixture resembles coarse meal.
6. Some butter pieces will be the size of peas and the flour will be nice and crumbly.
7. Whisk together 2 eggs and Buttermilk.
8. Add the jalapeno and cheese to the flour mixture. Add the wet ingredients all at once to the dry ingredients, fold together with a fork until almost fully incorporated.
9. Turn dough out onto a lightly floured surface and knead for about 30 seconds.
10. Form into a disk about 8 inches around and 2 inches thick. Brush with heavy cream or beaten egg, sprinkle with coarse sea salt
11. Cut disk into six wedges and refrigerate for 10 minutes before baking.
12. When ready to bake, place chilled scones onto a baking sheet lined with parchment paper.
13. Bake for 20 to 25 minutes until golden brown and delicious.
14. These are best served the day they're made.