



Sausage & Cheese Muffins

Makes 5

1 egg
1/2 cup buttermilk
2 tablespoons melted butter
Big pinch salt
Pinch pepper
1 cup bisquick
3/4 cup cheddar cheese
1 1/2 frozen sausage patties (use hand to break into small bits directly into bowl)
1/2 scallion, snipped
Leaves from 3 stalks of thyme

Preheat oven to 375 degrees convection

Heavily spray muffin tin.

Crack egg into medium bowl and use fork to gently whisk. Stir in buttermilk, butter, salt and pepper. Stir in Bisquick, just until combined, do not overmix. Add cheese, sausage, scallion and thyme and give gentle stir, just to combine.

Using leveled muffin scoop, add batter equally into 5 muffin wells.

Bake for 7 minutes, rotate pan and bake 7 minutes until tops are golden and toothpick comes out clean.

THE CULINARY

Playground



Scones

Makes 4

1/2 cup flour

2 T sugar

3/4 t Baking Powder

1/4 cup fresh blueberries

1/4 cup + more for brushing heavy cream

Preheat oven to 375 degrees.

Line a cookie sheet with parchment paper and spray it lightly with non-stick spray.

In a medium bowl, using a spoon, stir together flour, sugar and baking powder.

Gently stir in blueberries.

Make well in center. Pour in heavy cream.

With spoon, mix until all ingredients combine to form a dough ball.

Press and knead lightly if necessary for dough to come together.

Plop dough onto center of prepared tray and gently pat down into circle about 1/2 inch thick.

Using a pastry brush, lightly brush top of each scone with cream and sprinkle cinnamon/sugar on top.

Use lettuce knife to make an x on the dough (resulting in 4 triangles), then gently separate triangles, so there is some space between each

Bake for 12-15 minutes until cooked through and top is lightly browned.

Lemon Glaze for Group

1/2 cup freshly squeezed lemon juice

2 cups confectioners' sugar, sifted

1 tablespoon unsalted butter, melted

1 lemon, zest finely grated

Combine all ingredients and microwave for 30 seconds, stir until smooth and drizzle over cooled scones.