**Jalapeno Pepper Jack Scones cut recipe in ½ … your making in partners**

\_\_\_\_\_\_\_\_\_\_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

\_\_\_\_\_\_\_\_\_3 oz cheddar cheese

\_\_\_\_\_\_\_\_\_1 medium jalapenos, some seeds removed, diced small

\_\_\_\_\_\_\_\_\_2 teaspoons olive oil

\_\_\_\_\_\_\_\_\_1 tablespoon all-purpose flour

Place a rack in the center of the oven and preheat to 400 degrees F.

Heat 2 teaspoons of olive oil in a small saute pan and cook diced jalapenos  until softened, about 3 to 5 minutes.  Let the diced peppers cool and them mix with the diced cheese.  Toss mixture in 1 tablespoon of flour and set aside.

In a large bowl, whisk together the flour, cornmeal, baking powder and salt.  Work in the cold butter with your fingers until the mixture resembles coarse meal (or use a grater and grate it in).  Some butter pieces will be the size of peas and the flour will be nice and crumbly Add the jalapeno and cheese mixture

Whisk together 2 eggs and buttermilk.  Add the wet ingredients all at once to the dry ingredients, fold together with a fork until almost fully incorporated.  Turn dough out onto a lightly floured surface and knead for about 30 seconds.  Form into a disk  about 8 inches around and 2 inches thick.  Cut disk into eight wedges and refrigerate for 10 minutes before baking.

When ready to bake, place chilled scones onto a baking sheet lined with parchment paper.  Brush with heavy cream and sprinkle with coarse sea salt.  Bake for 20 to 25 minutes until golden brown and delicious.  These are best served the day they’re made.