



Keto Bacon-Cheddar Scones

Active Time: 20 minutes | **Total Time:** 45 minutes | **Serves:** 8

Nutrition Information Per Serving

217.6 calories, 3.96 g carbohydrate, 1.94 g fiber, 2.02 g NET carbs, 6.52 g protein, 20.26 g fat

Ingredients

- 1 1/4 cup(s) Miracle Mix
- 2 Tbsp(s) pastured butter, melted
- 1 large pastured egg
- 6 slice(s) pastured bacon
- 1/4 cup(s) organic heavy cream
- 3 ounce(s) organic cheddar cheese
- 1/4 medium(s) onion, thinly sliced
- 1/4 tsp(s) baking powder

Preparation

1. Preheat oven to 350 F. Line a baking sheet with unbleached parchment paper.
2. Cook the bacon on a skillet, reserving the grease. Remove cooked bacon and dice.
3. Add the thinly sliced onion to the pan with grease. Cook to caramelize.
4. While onions cook, shred the cheese.
5. In a small bowl, whisk together the cream, melted butter and egg.
6. In a medium bowl, combine the Miracle Mix and baking powder.
7. Add the dry ingredients to the wet and stir to form a dough.
8. Fold in the cooked bacon, shredded cheese and onion. Form the dough into a ball and place onto the parchment-lined baking sheet.
9. Flatten dough to an "circle. Using a sharp knife, cut the dough into 8 slices.
10. Transfer dough to the freezer for a few minutes to firm up. Using a pie server or spatula, separate the scone triangles so they have 1" of space between them.
11. Transfer baking sheet to the oven and bake 21-24 minutes until golden brown.

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