Jalapeño Cheddar Scones with Capilano Hot Chilli Honey

EASY • 40 MINS

Capilano Hot Chilli Honey is the secret ingredient that takes these savoury scones to the next level, its signature sweetness matches the heat of jalapeño and sharp cheddar for an upgrade on nan's go-to. Serve warm from the oven with an extra Hot Chilli Honey drizzle if you like it fiery!



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	20 mins	20 mins	8-10 scones

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Ingredients

- 2½ cups plain flour 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 60g cold unsalted butter, cubed
- 1 cup grated sharp cheddar cheese, plus extra for topping
- 1–2 small jalapeños, seeds removed and finely chopped
- 2–3 tbsp chopped fresh chives
- 1 cup milk
- 1 large egg
- 2 tbsp Capilano Hot Chilli Honey

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Method

1. Preheat the oven to 190°C fan-forced (210°C conventional). Line a baking tray with baking paper.

2. In a large bowl, whisk together flour, baking powder, baking soda and salt. Combine the mixture with the cold butter using your hands until it resembles coarse crumbs. Stir through the grated cheddar, chopped jalapeños and chives.

3. In a separate bowl, whisk together the milk, egg and Capilano Hot Chilli Honey. Make a well in the dry ingredients and pour in the wet mixture. Mix gently with a spatula or knife until just combined, do not overmix. The dough should be slightly sticky but manageable!

4. Turn the dough out onto a lightly floured surface and gently pat to a 3cm thick round. Use a floured round cutter (or glass) to cut out scones and place them on the prepared tray. Brush the tops with a little milk and sprinkle extra cheddar on top.

5. Bake for 15–18 minutes, or until golden brown and cooked through. Remove from the oven and allow to cool slightly. Drizzle lightly with additional Capilano Hot Chilli Honey before serving for a sweet-and-spicy finish.

6. Prep Ahead: Scones freeze well before baking. Cut, freeze, then bake straight from frozen, adding 2 extra minutes to the baking time.

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