



BITE ME THE SHOW ABOUT EDIBLES

Blueberry Scones

Ingredients:

- 3 cups all purpose flour
- ½ cup white sugar
- 3 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- ½ cup cold butter (infused or a ratio of infused:regular butter)
- ⅔ cup sour cream
- 1 eggs beaten
- 1 dash vanilla
- 1 cup frozen, blueberries

Instructions:

- Gather all ingredients. Preheat the oven to 400F/200C. Line a baking sheet with parchment paper.
- Mix flour, ½ cup white sugar, baking powder, baking soda and salt together in a bowl.
- Cut in butter using a grater until the flour mixture looks like cornmeal.
- Add in sour cream, 1 egg and vanilla extract. Fold in frozen blueberries and mix sparingly.
- Scoop dough onto the prepared baking sheet in 10 equal sized amounts of dough. Do not flatten. Brush tops with some beaten egg.
- Bake in the oven until golden brown, 15-20 minutes.





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Lemon Rosemary Scones

Ingredients:

- 3 cups all purpose flour
- ½ cup white sugar
- 3 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- 1 tbsp lemon zest
- 1 tbsp chopped fresh rosemary
- ½ cup cold butter (infused or a ratio of infused:regular butter)
- ⅔ cup sour cream
- 2 tbsp fresh lemon juice
- 1 egg beaten

Instructions:

- Gather all ingredients. Preheat the oven to 400F/200C. Line a baking sheet with parchment paper.
- Mix flour, ½ cup white sugar, baking powder, baking soda, salt, lemon zest and rosemary together in a bowl.
- Cut in butter using a grater until the flour mixture looks like cornmeal.
- Add in sour cream, 1 egg and lemon juice.
- Scoop dough onto the prepared baking sheet in 10 equal sized amounts of dough. Do not flatten. Brush tops with some beaten egg.
- Bake in the oven until golden brown, 15-20 minutes.





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Cheddar Jalapeno Scones

Ingredients:

- 3 cups all purpose flour
- ½ cup white sugar
- 3 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- ½ cup cold butter (infused or a ratio of infused:regular butter)
- ⅔ cup sour cream
- a dash of jalapeno extra (optional)
- 1 egg beaten
- 1 cup cheddar, grated
- 2 tbsp diced fresh jalapeno

Instructions:

- Gather all ingredients. Preheat the oven to 400F/200C. Line a baking sheet with parchment paper.
- Mix flour, ½ cup white sugar, baking powder, baking soda and salt together in a bowl.
- Cut in butter using a grater until the flour mixture looks like cornmeal.
- Add in sour cream, 1 egg, cheese and jalapeno.
- Scoop dough onto the prepared baking sheet in 10 equal sized amounts of dough. Do not flatten. Brush tops with some beaten egg.
- Bake in the oven until golden brown, 15-20 minutes.

