

This Delicious Check Please Sticks Scones Recipe Will Leave You Wanting More!

Are you a fan of baked goods that are both sweet and savory? Then you're in for a treat! Our Check Please Sticks Scones recipe is here to tantalize your taste buds and satisfy your cravings. These delectable treats are perfect for breakfast, brunch, or even as a snack during your coffee break. So, grab your apron and get ready to bake a batch of these mouthwatering scones!

What Makes Check Please Sticks Scones So Special?

While traditional scones are typically round or triangular in shape, our Check Please Sticks Scones take on a unique rectangular form. This shape allows for easier dipping into your choice of spreads or sauces, making them even more enjoyable to eat. Plus, the combination of sweet and savory flavors is a match made in heaven!

Check Please Sticks Scones are incredibly versatile, allowing you to experiment with various flavor combinations. Whether you prefer them plain, studded with chocolate chips, or infused with zesty citrus fruits, there's a version of this recipe for every palate.



Check, Please! Book 2: Sticks & Scones

by Ngozi Ukazu (Kindle Edition)

★★★★☆ 4.9 out of 5

Language : English

File size : 3828 KB

Screen Reader : Supported

Print length : 64 pages



The Perfect Blend of Sweet and Savory

The magic behind the deliciousness of Check Please Sticks Scones lies in the perfect balance of sweet and savory ingredients. The rich buttery base provides a flaky and tender texture, while a touch of sugar adds a subtle sweetness to complement the myriad of flavors you can add to these scones.

For the savory twist, you can mix in your favorite cheeses like cheddar or parmesan. Alternatively, you can experiment with herbs such as rosemary, thyme, or even basil, to give your scones a delightful aromatic taste. The options are endless, allowing you to get creative and tailor the recipe to your liking.

Brunch Favorites & Coffee Companions

Move over traditional pancakes and waffles; Check Please Sticks Scones are here to steal the show at your next brunch gathering. The unique shape and delicious flavors of these scones will leave your guests impressed and craving for more. Not to mention, they pair exceptionally well with a warm cup of coffee or tea for an indulgent morning treat.

If you're feeling adventurous, why not serve your Check Please Sticks Scones as a side for your favorite savory brunch dishes? They go perfectly with eggs Benedict, avocado toast, or a classic quiche. The combination of flavors and textures will elevate your brunch experience to new heights.

The Check Please Sticks Scones Recipe

Now that we've got your taste buds tingling, it's time to reveal the secret behind these mouthwatering Check Please Sticks Scones. Here's what you'll need:

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup cold unsalted butter, cut into small cubes
- 1/2 cup milk
- 1 teaspoon vanilla extract
- Optional: Add-ins such as chocolate chips, shredded cheese, herbs, or dried fruits.

Instructions:

1. Preheat your oven to 425°F (220°C) and line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt until well combined.
3. Add the cold butter cubes to the bowl and use a pastry cutter or your fingers to cut the butter into the dry ingredients until the mixture resembles coarse crumbs.
4. In a separate bowl, mix together the milk and vanilla extract.
5. Pour the milk mixture into the dry ingredients and stir until a soft dough forms.
6. If desired, add your chosen add-ins to the dough and gently fold them in.

7. Transfer the dough onto a lightly floured surface and shape it into a rectangle about 1/2 inch thick.
8. Cut the dough into strips approximately 1-inch wide and 4 inches long.
9. Place the scone sticks onto the prepared baking sheet, leaving some space between each stick.
10. Bake for 12-15 minutes, or until the scone sticks turn golden brown.
11. Allow the scone sticks to cool slightly before serving.

Get creative with your dips, spreads, or sauces, and enjoy the Check Please Sticks Scones while they're still warm and fragrant.

Check Please Sticks Scones are a delightful twist on traditional scones, offering a unique shape and a myriad of flavor possibilities. Whether you prefer them sweet or savory, these scones are perfect for any occasion and can be customized to suit your taste.

So, why not impress your friends and family with a batch of these mouthwatering scones at your next brunch gathering? The combination of sweet and savory flavors, along with the crunchy texture, will leave everyone craving for more. Give our Check Please Sticks Scones recipe a try and elevate your baking game to a whole new level!



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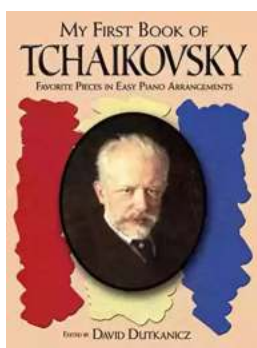
A collection of the second half of the mega-popular webcomic series of the same name, *Check, Please!: Sticks and Scones* is the last in Ngozi Ukazu's hilarious and stirring two-volume coming-of-age story about hockey, bros, and trying to find yourself during the best four years of your life.

Eric Bittle is heading into his junior year at Samwell University, and not only does he have new teammates—he has a brand new boyfriend! Bitty and Jack must navigate their new, secret, long-distance relationship, and decide how to reveal their relationship to friends and teammates. And on top of that, Bitty's time at Samwell is quickly coming to an end...It's two full hockey seasons packed with big wins and high stakes!



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