

Vermont Morning® Savory

PARMESAN PEPPER ONION SCONES®

- 2 cups chopped onions
- 1 T canola oil
- 2 eggs
- 1 1/4 cups milk
- 2 cups **Vermont Morning®** cereal
- 2 cups freshly grated parmesan cheese
- 2 cups all-purpose flour (or whole wheat pastry flour)
- 1 tablespoon baking powder
- 1 teaspoons salt (or to taste)
- 2 teaspoons freshly ground black pepper (optional for a little heat)
- 8 tablespoons (1 stick) unsalted butter, melted

1. Start the night before you want to bake so you won't have so much to do in the morning. If you are baking the same day, mix the grains with the liquid ingredients and give the grains an hour to soften. If you don't and the dough is too thin, you'll end up with cookies!
2. Chop onions and sauté until golden, drain any extra oil. Set onions aside.
3. In medium bowl, whisk eggs and milk until well combined. Stir in **Vermont Morning®** cereal, and the sautéed onions, cover, and refrigerate overnight, allowing the grains to soften.
4. In large bowl, stir together cheese, flour, baking powder and salt. Cover and set aside for overnight.
5. In the morning, preheat oven to 350°. Lightly butter large baking sheet and set aside.
6. Stir melted butter into the dry ingredients until well mixed. Stir in cereal mixture until well combined.
7. Turn dough out onto floured work surface. For larger scones, divide dough into two parts and press each into a 1-inch-thick circle. Cut each circle into 6-8 wedges and transfer to prepared baking sheet. Press a little cheese on top of each scone. Bake for 20 to 25 minutes or until golden. Don't over cook and dry them out! Makes 12-16 large scones
8. For smaller scones, divide dough into three or four parts and press each into circle. Cut each circle into 6-8 wedges. Bake 9-10 minutes or until golden. Makes 24-32 small scones.