



In technical challenges, the judges give bakers incomplete recipes, so there's an **element** of mystery in each step. Contestants need to look closely at obscure instructions to figure out what to do.

This time, judge Paul Hollywood snuck a note in his spicy corn scone recipe. It's something every baker needs at the end of the day.

Paul says: "Don't forget to add **shortening** and **pair** ingredients as needed." If you take his advice, you'll find **five familiar words** to guide you. He adds: "Mark my words -- I'm **counting** on you to do well in this challenge."

Spicy corn scones

- Make dough for scones. (I know these terse instructions have earned me the reputation of "bad cop." Personally, I think I'm the nice judge!)
- Don't forget to preheat your oven, Einstein! (I, um, have faith in you, I swear.)
- Next, get ready to mix some corn into your dough. Use a sharp knife to slice corn off the cob. Alternatively, use a corn stripper tool.
- Mold dough on a wooden slab, or on the countertop if you prefer.
- Shape dough until boxy. Gently form into proper shape.
- One onion, diced, should be plenty to sprinkle on top.
- I was just about to remind you to stir only 1/2 cup of corn into your batter. Oops, too late!
- Scones in the oven are like precious cargo. Never stop watching! Cues that they're ready to come out include a light brown color and cracked top.
- For dipping sauce: Never fear extra spice! Add enough chillies so lips get bee-stung. Stench of garlic should waft through the tent -- don't skimp on it!
- For garnish: Place walnuts in food processor and pulse until coarse. Nicely ground (not too fine) is the ideal texture.