

Scallion Cheddar Scones

By adding a few delicious goodies to your basic scone recipe you can completely change the personality.

2 cups King Arthur Unbleached All-Purpose Flour or Round Table Pastry Flour
1/2 teaspoon salt
1 tablespoon granulated sugar
1 tablespoon baking powder
6 tablespoons cold butter, cut into pieces
2 large eggs, beaten
1/3 cup cream or sour cream
1 tablespoon Dijon mustard
1 cup (4 oz.) grated sharp Cheddar cheese
3 scallions, chopped

Preheat the oven to 375°F. Sift together the flour, salt, sugar, and baking powder. Rub in the butter with your fingers.

Mix together the eggs, cream, and mustard. Add this to the dry ingredients. Stir in the grated cheese and the scallions. Mix just until combined. This is the consistency of drop-cookie dough.

Liberally flour the counter and your hands. Pat the dough into a 1-inch-thick rectangle. Cut into 10 triangular scones. Place on a well-greased cookie sheet.

Bake for 20 minutes, or until nicely browned and a cake tester inserted into a scone comes out dry. *Yield: Ten scones.*

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