

Savory Garlic Scones with Cheesy Herb Spread

1 whole head garlic
1 tablespoon olive oil
2 large eggs
1/4 cup milk, plus 1 to 2 tablespoons if needed
2 cups all-purpose flour, plus more for dusting work surface
1 tablespoon baking powder
1 teaspoon ground black pepper
1 teaspoon salt
8 tablespoons (1 stick) cold unsalted butter, cut into small pieces
3 scallions, green parts only, thinly sliced

Cheesy Herb Spread:

8 ounces cream cheese, softened
2 ounces Gorgonzola cheese, softened
4 tablespoons (1/2 stick) unsalted butter, softened
1 teaspoon garlic powder
1 teaspoon onion powder
1/4 teaspoon kosher salt
Pinch cayenne pepper, optional
1/4 cup chopped mixed herbs (parsley, chives, tarragon, dill)



Preheat the oven to 375 degrees F; position a rack in the center of the oven. Line a baking sheet with parchment paper or lightly coat with cooking spray; set aside.

With a serrated knife, cut the top quarter off the garlic head to expose the tops of the cloves. Place the garlic, cut side up, on a sheet of foil large enough to enclose it; drizzle with olive oil. Close the foil completely around garlic, crimping the sides and top so no steam can escape. Roast the garlic in the oven until softened and cooked through, about 30 minutes. Carefully remove the garlic from the foil and, squeezing from the bottom, release the roasted cloves into a medium bowl. Add the eggs and milk, stir to combine, and set aside.

In a large bowl, whisk to combine the flour, baking powder, pepper and salt. Use a pastry blender, two knives or your fingers to combine the butter to make the mixture crumbly.

Add the wet garlic mixture to the dry flour mixture and gently stir. Add the scallions; gently combine to evenly distribute. If the dough seems too dry, add more milk, a tablespoon at a time.

Turn the dough out onto a well-floured work surface. With your hands, pat into a 6-by-9-inch rectangle. Cut into 6 squares and then cut the squares in half diagonally. Place the scones on prepared baking sheet, spaced 1-inch apart.

Bake until golden and cooked through, 25 minutes. Serve with the Cheesy Herb Spread.

Cheesy Herb Spread:

Place the cream cheese, Gorgonzola, butter, garlic powder, onion powder, salt and cayenne in a food processor and pulse until well blended. Add the herbs and pulse until combined. (Alternatively, mix all ingredients with a spoon in a large bowl until combined.) Chill in refrigerator until ready to use. Yield: 1 1/2 cups