



Cheddar-Dill Scones



Yield:
16 large scones

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Ingredients

4 cups plus 1 tablespoon all-purpose flour, divided
2 tablespoons baking powder
2 teaspoons salt
3/4 pound cold unsalted butter, diced
4 extra-large eggs, beaten lightly
1 cup cold heavy cream
1/2 pound extra-sharp yellow Cheddar, small-diced
1 cup minced fresh dill
1 egg beaten with 1 tablespoon water or milk, for egg wash

Directions

Preheat the oven to 400 degrees F.

Combine 4 cups of flour, the baking powder, and salt in the bowl of an electric mixer fitted with a paddle attachment. Add the butter and mix on low speed until the butter is in pea-sized pieces. Mix the eggs and heavy cream and quickly add them to the flour-and-butter mixture. Combine until just blended. Toss together the Cheddar, dill, and 1 tablespoon of flour and add them to the dough. Mix until they are almost incorporated.

Dump the dough onto a well-floured surface and knead it for 1 minute, until the Cheddar and dill are well distributed. Roll the dough 3/4-inch thick. Cut into 4-inch squares and then in half diagonally to make triangles. Brush the tops with egg wash. Bake on a baking sheet lined with parchment paper for 20 to 25 minutes, until the outside is crusty and the inside is fully baked.

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