

Cheddar-dill Scones

Ingredients:

1 cup flour
1½ tsp baking powder
½ tsp salt
6 Tb cold margarine or butter, diced
1 egg, beaten lightly
¼ cup cold heavy cream
½ cup extra-sharp yellow cheddar cheese, small-diced
1 tsp dried dill
1 tsp. flour
1 egg beaten with 1 Tb water, for egg wash

Directions:

Preheat the oven to 400 degrees.

Combine the flour, baking powder, and salt in the bowl of an electric mixer. Add the margarine and mix on low speed until the margarine is in pea-sized pieces. Whisk together the egg and heavy cream in a liquid measuring cup and quickly add them to the flour-and-margarine mixture. Combine until *just* blended. Toss together the cheddar, dill, and 1 tsp of flour and add them to the dough. Mix until they are almost incorporated.

Dump the dough onto a well-floured cutting board and knead it for 1 minute, until the cheddar and dill are well distributed. Roll the dough $\frac{3}{4}$ inch thick. Form the dough into a square or rectangle depending on how many scones you plan to make. Cut into squares and then in half diagonally to make triangles. Brush the tops with egg wash. Bake on a baking sheet for 20 minutes, until the outside is crusty and the inside is fully baked.

Makes 4 large or 6 medium scones