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Surprise Mom with Chef Eric Crowley's cheddar cheese scones on Mother's Day



Chef Eric Crowley



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Dayton Holidays Examiner

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April 22 2014

Cheddar Cheese Scones, Yield: 6

Scones

Ingredients

- All Purpose Flour, 1 3/4 cups
- Baking Powder, 2 1/2 teaspoons
- Sugar, 2 teaspoons
- Salt, 1/2 teaspoon
- Cheddar Cheese, grated, 1/2 cup
- Butter, unsalted, chilled and diced, 1/4 cup-1/2 stick
- Eggs, beaten to blend, 1 T reserved, 2 eggs
- Whipping cream, 1/3 cup

Method:

1. Preheat oven to 450 degrees. Line a baking pan with parchment paper and grease.
2. Sift flour, baking powder, sugar and salt in a large bowl. Cut in cheese and butter using pastry blender until mixture resembles coarse meal.
3. Reserve 1 Tablespoon beaten egg. Blend remaining egg with cream in a small bowl. Using a large spoon, mix into dry ingredients just until blended. Do not knead the dough.
4. Turn dough out onto lightly floured surface and pat into 8" circles 3/4 inch thick. Cut into 6 wedges. Arrange on prepared sheet and brush the tops with the reserved egg.
5. Bake until golden, about 15 minutes. Serve warm.

Suggested by the author

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