

CHEDDAR SCONES

Makes 8 standard or 12 medium or 16 petite scones (total weight about 800 g)

- 272 g / 2 cups + 1 tablespoon (9.6 ounces) all purpose flour (option: 192 g all purpose flour + 80 g whole wheat pastry flour)
 - 15 g / 1 tablespoon sugar
 - 14 g / 1 tablespoon baking powder
 - 2 g / ¼ teaspoon salt
 - 1/2 teaspoon mustard powder
 - a pinch to 1/4 teaspoon cayenne powder (opt)
 - a few grinds of black pepper
 - 140 g / 10 tablespoons (5 ounces) unsalted butter, cold/diced
 - 1 large egg and 1 large yolk, cold
 - 180 ml / ¾ cup heavy cream, cold (Opt: ½ cup cream, ¼ cup buttermilk)
 - 113 g / 4 ounces grated cheddar (or mix of cheddar and gruyere) + more for tops - grated parmesan works well here.
1. Whisk the flour, sugar, baking powder, salt, mustard powder, cayenne and black pepper together in a bowl.
 2. Sand the cold butter into the mixture by hand, flattening the butter pieces with your fingertips. Visible pieces of butter are good!
 3. Place the grated cheese on top of the mixture in a ring around the edge of the bowl.
 4. Add the egg and cream in the center; with a fork (or two) pull the cheese into the mix and toss all to moisten; then quickly bring together with a bowl scraper.
 5. Turn out onto a work surface and quickly knead a few times to bring in any dry bits of flour; flatten out into a ¾" thick circle and cut into 8 wedges. Note: for smaller scones, divide the dough in two and form each into a 5 to 6" round about ¾" thick; divide each round into 6 (if making 12) or 8 (if making 16) wedges.
 6. Place scones on a parchment lined sheet pan. Brush tops with milk or cream and sprinkle on additional cheese. Place in the freezer while heating the oven to 425°F. Note: unbaked scones can be held in the freezer well wrapped for several weeks. Pop into the oven right from the freezer and add about 5 minutes additional baking time at the beginning.

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7. Bake 5 minutes then decrease oven temp to 400°F. Bake an additional 10-15 minutes until nicely browned and set. Watch your oven! If they are browning too quickly, decrease to 375°F.
8. Cool and enjoy. Baked scones may be frozen well wrapped. Reheat right out of the freezer for 10 minutes at 325°F.

SCONE TIPS

Keep ingredients cold, particularly the butter, cream and egg. Work quickly and efficiently with a light touch and don't overwork the dough.

Freeze the shaped scones for 10-15 minutes while your oven is heating up. Cold dough into hot oven makes for a good rise!

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