

INGREDIENTS

- 2 cups **unbleached all purpose flour**
- 1 tsp **baking powder**
- 1 tsp **cream of tartar**
- 1 tsp **baking powder**
- 1 tsp **baking soda**
- 1/2 tsp **salt**
- A few sprinkles of **red pepper flakes** (optional)
- 2 tbsp **butter**
- 2 tsps **yellow mustard**
- 8 oz **cheddar cheese** (one standard block of cheese such as Cabot)
- 9-10 tbsp **milk**
- 1 **beaten egg** for glazing (*you can scramble the leftover egg with some butter and herb blend and eat with your freshly baked scones*)

VARIATIONS ON THE THEME

Parmesan HERB scone

- Replace the orange cheddar cheese with grated **sharp white cheddar and freshly grated parmesan cheese** in a 1:1 ratio. Once you've mastered the basics. You can also try a 2:1 ratio in any direction and write to let me know how you like it.
- Add 1 to 1 1/2 tsp **dried dill** OR 1/4 tsp **finely ground dried rosemary** to the dry ingredients.

THREE CHEESE CHEDDAR SCONES

- Replace the orange cheddar cheese with grated **white cheddar, parmesan and gouda cheese** in equal proportions or in whatever proportions you have available in your kitchen.
- Add 1 to 1 1/2 tsp **dried dill or lemon dill** seasoning mix to the dry ingredients.
- Add **red pepper flakes** to the dry ingredients.

METHOD

1. **Heat your oven to 450^oF.**
2. Line a large a cookie sheet with parchment paper.

3. **Sift together your dry ingredients** (flour, baking powder, baking soda, cream of tartar and salt.) Mix well to combine.
4. Rub in the **butter and mustard** with your fingertips until well combined.
5. **Add the cheese and mix gently and deliberately**, making sure it is well distributed throughout the flour mixture. use your fingers to rub the cheese into the flour just like you did the butter. **The mixture should be evenly loose and crumbly** when you are done with this step.
6. Make a well in the center of the flour mixture and **pour in the milk**.
7. Use your hands to **slowly and gently form the dough into a ball** by incorporating the flour mixture into the milk. Make sure to scrape down the sides of the bowl and incorporate all of the flour mixture. **The dough should be soft and neither sticky nor dry**. If it is a bit sticky you can rectify in the next step. If it is dry, squeeze gently to make sure it is thoroughly hydrated with the milk. You can add another tablespoon of milk here if all of the flour is not incorporated.
8. **Cut the dough in half**. Lightly flour a surface in your kitchen and pat the dough onto the surface into a roughly circular shape. If the dough is a bit sticky, sprinkle a bit of flour on it and roll out with a rolling pin or flatten by lightly patting and shaping with your hands. Flip over and repeat until it is no longer sticky (1-2 flips). **AVOID OVERWORKING THE DOUGH**
9. **Roll or pat your dough to 1/2 inch or 1-11/2 centimeters thick**.
10. **Cut the dough into shapes** and place the cut scones a few centimeters apart on your baking sheet. I use cookie cutters to shape my dough but you can cut the dough with a drinking glass turned upside down or cut it into triangular wedges.
11. **Repeat steps 8-10** with the remaining dough.
12. Using a pastry brush, **lightly brush the beaten egg on the cut out scone dough**.
13. **Place into the oven on a middle rack** and put the timer on for 10 minutes.
14. **After 10 minutes remove from the oven. Your scones should be golden and done**. Just to make sure, do the toothpick test.
15. **Serve fresh out of the oven**.