

Cheddar Cheese Scones

Prep Time 20minutes

Cook Time 10minutes

Total Time 45minutes

Servings 8 scones

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Savory & super cheesy, these Cheddar Cheese Scones are the perfect addition to any meal!

Ingredients

- 2 ½ cups [all-purpose flour](#)
- 4 teaspoons baking powder
- 1 tablespoon granulated sugar
- ¼ teaspoon salt
- ⅛ teaspoon cayenne pepper
- ⅓ cup cold butter cut into pieces
- 1 ¼ cup shredded Cabot Seriously Sharp Cheddar
- 2 eggs beaten
- ¾ cup heavy whipping cream
- milk to brush top of scone

Chive Butter (optional)

- 2 tablespoons melted salted butter
- 1 tablespoon chopped fresh chives or parsley
- ¼ teaspoon garlic powder

Instructions

1. Preheat oven to 400°F.
2. Combine dry ingredients in a bowl and using a pastry cutter, cut in butter until mixture resembles coarse crumbs. Add cheese and stir to combine.
3. Combine eggs and heavy cream. Add the egg mixture to the flour mixture and stir just until it forms a dough.
4. On a lightly floured surface, knead dough by folding and gently pressing dough for 10 to 12 strokes until nearly smooth. Pat dough into an 8-inch circle and cut into 8 wedges.
5. Place wedges 1-inch apart on an ungreased baking sheet. Brush with milk.
6. Bake for 18-22 minutes or until golden. Remove scones from the baking sheet. Let cool slightly.
7. Combine chive butter ingredients. Brush over warm scones and serve.

Notes

Scones can be kept in a zippered bag or an airtight container at room temperature for about 2 days. Keep a slice of bread in the bag with them to absorb moisture so they stay fresher longer.

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