

Paul Hollywood's Cheddar and Chive Scones

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Ingredients

- 3½ (500 g.) cups bread flour
- 6½ (80 g.) Tbsp. unsalted butter
- ½ cup chopped red onion
- 2 tsp. minced chives
- 5¼ oz. (150 g.) cheddar cheese, grated
- 5 tsp. baking powder
- 1 tsp. salt
- 2 large eggs
- 8 oz. milk
- 1 egg, lightly beaten
- parmesan cheese for finishing



Directions

1. Preheat your oven to 425°F and line cookie sheets with parchment paper.
2. Chop the butter into ¼" cubes. Using your fingertips, work the butter into 3 cups of the flour in a large mixing bowl until the mixture is the consistency of coarse breadcrumbs.
3. Add the red onion, chives, cheddar cheese, baking powder, and salt to the bowl and toss the ingredients together to combine. Stir in the 2 eggs and milk until a sticky dough forms.
4. Sprinkle some of the remaining ⅓ cup of flour onto your work surface. Turn the dough out onto the floured surface and sprinkle the remaining flour on top. Fold the dough in half and press down lightly. Rotate the dough 90° and repeat until all the flour has been incorporated (do not overwork the dough). Sprinkle a light layer of flour on top of the dough and roll it out to 1" thick. Cut out scones using a floured 3" circular cookie cutter, being sure not to turn the cutter in the process. Transfer the scones to the prepared cookie sheets. Gather dough scraps and re-roll and re-cut until all dough is used.
5. Brush the tops of the scones lightly with egg wash, then sprinkle with grated parmesan cheese.
6. Bake for 15 minutes, or until the scones have risen and the tops are golden brown. Cool scones on a cooling rack and serve warm with butter. Leftovers can be frozen and reheated in the microwave.