

CHEDDAR ~ DILL SCONES

By Linda Franzo

4 CUPS PLUS 1 Tbsp. flour

2 tbs. BAKING POWDER

2 TSP. Salt

½ lb unsalted butter, sliced

5 large eggs, beaten

1 cup heavy cream

½ lb sharp cheddar, chopped

1 cup fresh minced dill or ½ cup dry

Eggwash- 1 beaten egg plus 1 Tbsp water

Or milk

400*

In a food processor , add 4 c flour ,baking powder

Salt ,mix

Add butter to form small peas

Add eggs and cream Just to incorporate

Add dill, Cheddar and flour to dough.

Place dough on board , pat to ½- inch thick

Cut into squares and/ or triangles

Place scones on a parchment lined baking sheet

Brush with egg wash

Bake 20 minutes until light brown