

Double Cheese Scones

SERVES Makes 8 scones

TIME 55 minutes



Why This Recipe Works

Cheese scones pair a golden, craggy-crust pastry and a cushiony crumb with the sharp, nutty depth and richness of a good cheddar toastie. To maximize complexity, we used ultranutty mature cheddar and supplemented it with tangy, saline Parmesan cheese. Grinding the Parmesan into the flour mixture ensured that there would be cheesy depth in every bite. Minimizing the amount of butter in the dough made it possible to add a full 6 ounces of rich cheddar. Pulsed together in the food processor and then briefly kneaded, the dough came together in moments.

Gather Your Ingredients

- 2 cups (10 ounces) all-purpose flour
- 2 ounces Parmesan cheese, grated (1 cup)
- 4 teaspoons baking powder
- 1 teaspoon table salt
- ½ teaspoon dry mustard
- 4 tablespoons unsalted butter, cut into ½-inch pieces and chilled

Before You Begin

- * We strongly recommend measuring the flour and cheese by weight. We like the flavor of cheddar cheese that's been aged 16 to 18 months, but any block of extra-sharp cheddar will work. Yellow cheddar adds contrasting color, but white cheddar can be used. The scones are best enjoyed warm.

Instructions

1. Adjust oven rack to middle position and heat oven to 400 degrees. Line rimmed baking sheet with parchment paper. Pulse flour, Parmesan, baking powder, salt, and mustard in food processor until combined, about 5 pulses. Add butter and pulse until butter is reduced to mostly pea-size pieces, 25 to 30 pulses. Transfer mixture to large bowl. Add cheddar and toss until coated with flour mixture.

- 6** ounces extra-sharp yellow cheddar cheese, shredded (1½ cups)
- 1** cup milk
- 1** large egg

- 2.** Whisk milk and egg together in small bowl. Set aside 1 tablespoon milk mixture. Add remaining milk mixture to flour mixture and, using rubber spatula, fold until no dry bits of flour remain.
- 3.** Transfer dough to well-floured counter. With your floured hands, knead dough until cohesive, 4 to 6 times, dusting counter with more flour as needed. Using your floured hands, pat dough into 7-inch round, about ¾ inch thick. Using floured bench scraper or sharp knife, cut dough into 8 wedges, recoating bench scraper with flour if it begins to stick.
- 4.** Arrange scones on prepared sheet, spacing them at least 1 inch apart. Brush tops of scones with reserved milk mixture. Bake until risen and golden brown, 15 to 18 minutes, rotating sheet halfway through baking. Let scones cool on sheet for 10 minutes. Serve scones warm or at room temperature.

An Extra-Cheesy Formula

Cheddar is classic in cheese scones, but there's only so much you can pack into the pastry before it turns greasy or the ratio of flour to fat dips so low that the crumb can't hold together. That's why these scones call for aged cheddar and Parmesan. Both are concentrated sources of nutty complexity, so ounce for ounce we get maximum cheese flavor, and they work in tandem: Cheddar adds richness while Parmesan disperses throughout the dough like a dry ingredient so that its savor is pervasive. We also minimize the amount of butter in the mix to allow for as much cheese as possible—8 ounces total to 10 ounces of flour.



8 ounces of cheese: 10 ounces of flour