

Savory Herb Buttermilk Scones

Phillis Carey cooking class, December 2013



Savory Herb Buttermilk Scones

OMG - these are SO good!

1/2 cup Parmigiano-Reggiano cheese, grated

1/2 cup cheddar cheese, grated

2 teaspoons fresh rosemary, minced

2 teaspoons fresh thyme, minced

1 teaspoon Italian parsley, minced

SCONES:

2 1/2 cups all-purpose flour

1 tablespoon baking powder

1/2 teaspoon salt

1/2 cup unsalted butter, chilled, cut in tiny cubes

2 large eggs, beaten

1/2 cup buttermilk

1/2 cup heavy cream

Additional cream for brushing on the tops

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 12

Notes: this batch can be made into slightly smaller scones if you shape each half into a rectangle and use a square cutter - about 8 per half (2 across by 4 lengthwise) = 16 scones. The batch for 12 makes fairly large scones.

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.

2. In a small bowl, stir together 1 T. Parmigiano-Reggiano cheese, 2 T. cheddar cheese and 1/2 tsp each rosemary, thyme and parsley. Set aside for sprinkling on top of the scones.

3. In a large bowl whisk together the flour, baking powder and salt. Scatter the butter over the top and cut into the flour mixture with a pastry blender or your fingers until the mixture resembles coarse crumbs. Quickly mix in the eggs, buttermilk and 1/2 cup cream. Quickly mix in remaining cheeses and herbs.

4. Turn dough onto a lightly floured work surface and divide dough in half. Pat each half into a circle about 1-inch thick (about 6 inches across). Cut each circle into 6 wedges and arrange, with edges mostly touching, on the prepared baking sheet. Brush the top of each scone with a little cream, then sprinkle on the reserved cheese and herb mixture. Bake for 20-25 minutes, until the bottoms are lightly golden. The tops of these will not show browning or even a golden color - look at the bottom to determine if they're done. Serve immediately with butter. [When I baked these it took exactly 25 minutes.]

Per Serving (excluding unknown items): 248 Calories; 15g Fat (54.7% calories from fat); 7g Protein; 21g Carbohydrate; 1g Dietary Fiber; 78mg Cholesterol; 330mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.