



Cheddar Cheese Scones

Dough:

- 2 cups flour
- 1 T. baking powder
- 1/2 t. salt
- 1 t. paprika
- 4 T. butter, cut into small cubes
- 2/3 cup milk
- 2 T. Dijon mustard
- 1 cup sharp cheddar cheese, shredded

Topping:

- 1 T. milk
- 2-3 T. sharp cheddar cheese, shredded

Preheat oven to 400° F.

Line a baking sheet with parchment.

1. In large bowl, whisk together the flour, baking powder, salt & paprika. With pastry blender, cut-in butter until butter is pea-sized and throughout the flour.
2. Make a well in the dry ingredients and add the milk, mustard, and cheese. Mix until the ingredients just come together.
3. Lightly flour the parchment-lined baking sheet. Place the dough onto the sheet. Sprinkle some flour on top of the dough, as well as on your hands and begin pressing the dough out into a 9x7" rectangle, about 1/2" thick. Using a large, non-serrated knife, cut the scones into 8 squares. Brush the tops with milk and sprinkle with 2-3 T. shredded cheese.
4. Bake 18 minutes. Remove parchment from baking sheet onto cooling rack.