

Mini Cheddar Scones

Makes 32

Ingredients:

2 $\frac{3}{4}$ cups all-purpose flour
2 tbl. baking powder
1 tsp. table salt
 $\frac{1}{4}$ tsp. baking soda
10 tbl. cold unsalted butter, cubed
1 cup shredded Cheddar cheese
 $\frac{1}{3}$ cup minced fresh chives
1 cup buttermilk
2 tbl. water
1 egg beaten with 1 tbl. water

Preheat oven to 375°. Line a baking sheet with parchment paper.

Whisk together flour, baking powder, salt and baking soda. Cut in butter with a pastry blender or fork until pea-sized.

Stir in Cheddar and chives, and then add buttermilk and 2 tbl. water; knead gently just until blended.

Turn dough out onto a lightly floured work surface and pat into an 8-inch square. Cut dough into 2-inch square pieces, and then cut squares into triangles. Arrange scones on prepared baking sheet, spaced 1 inch apart, and brush tops with egg-water mixture; bake until golden, about 25 minutes.

Credit: Cuisine at Home