



Ingredients



2 cups all-purpose flour (I used 2 cups of Bob's Red Mill Wheat Free, Gluten Free, Dairy Free 1 to 1 Baking Flour. It contains xanthan gum, so you do not need to add it separately.)
 1 teaspoon baking powder (I use Argo brand, which is also aluminum free.)
 1/2 teaspoon kosher salt
 1/4 teaspoon baking soda
 1/4 teaspoon freshly ground black pepper
 8 tablespoons (1 stick) salted butter, cut into pats and chilled
 1 cup bagged grated mixed Cheddar cheese blend (about 4 ounces)--I used Follow Your Heart Cheddar Shreds.)
 1/4 cup finely chopped fresh flat-leaf parsley
 1/4 cup finely chopped mixed fresh herbs

Herbed Cheddar Scones



Instructions

- Preheat oven to 400° F. Line a baking sheet with parchment paper.
- Whisk together the flour, baking powder, salt, baking soda, and pepper in a large bowl.
- Scatter the butter pats over the flour mixture, toss to coat, and work in with your fingers until the mixture is crumbly. (I used a pastry blender.)
- Stir in the Cheddar shreds, parsley, and mixed herbs.
- Whisk together the cream and eggs in a small bowl. Pour into the flour mixture and stir with a fork to form large clumps of dough.
- Pour onto a work surface, gather, and knead gently to form a cohesive ball of dough. Flatten to an 8-inch round that is about 1/2 inch thick.
- Use a sharp knife or pizza cutter to cut the dough into 8 equal wedges. (I used a pizza cutter.) Place on the prepared baking sheet, spacing them at least 1 inch apart.
- Bake until golden brown, 20 to 25 minutes. Cool on a wire rack for at least 5 minutes. They can be served warm or at room temperature.
- Notes from Joanna:
- You can make the dough and shape the scones in advance, and store them in the refrigerator. Then you can have baked scones in 30 minutes!
- The scones are best the day they are made. They can be stored in an airtight container at room temperature for up to 3 days.