

Apple and Cheddar Cheese Scones

Recipe: Claudia Alexander

Adapted from The Perfect Finish By Bill Yosses and Melissa Clark

2 granny smith apples
¼ cup half and half
2 eggs at room temperature
6 tablespoons unsalted butter cold cut into ½” cubes
6 oz. white cheddar cheese grated

1 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon sea salt
¼ cup granulated sugar plus 1 tablespoon sugar for topping

Preheat oven to 350°

Makes 6-12 scones (see note below)

1. Peel and core the apples, quarter them, then cut each quarter into 4 slices. You should have 32 pieces. Place on a parchment-lined baking sheet. Bake in the middle of the preheated oven for 20 minutes. Add the apples to the bowl of a standing mixer to cool. Leave the oven on and leave the parchment in place.
2. While the apples are cooling mix the flour, baking soda, salt, and ¼ cup of sugar in a small bowl and whisk to combine. Add the butter, cheese, half and half, and one of the eggs to the cooled apples. Cover with the dry ingredients and mix over a low speed until the flour is mostly incorporated. Turn on to high and finish mixing until mostly combined—about 1 more minute. You should have some chunks of butter still visible.
3. Empty the contents of the bowl on to a lightly floured surface. Sprinkle a couple tablespoons of flour over the top of the dough. This will prevent the dough from sticking to your hands as you shape it into a 6-8” diameter 1” high circle. Using a sharp wet knife, divide the dough into 8 wedges. Gently place onto the baking sheet and brush with an egg wash made up of the remaining egg whisked with a pinch of salt and 1 teaspoon of water; sprinkle with the last 1 tablespoon of sugar. Bake for 30 minutes or until golden. Let rest for 10 minutes before serving.

Note: I made two changes from the original recipe. Since I already had half and half, I substituted it for the heavy cream—and I cut the scones into six wedges first and then halved those wedges to make 12 scones.