

BASIL & PARMESAN SCONES

Savory scones, made with herbs and cheese instead of sugar and fruit, are the perfect lunchtime accompaniment to soup, stew, chili or a salad. Easily prepared, quickly baked and sturdy enough to throw in a lunch bag, scones are a nice change from the usual dinner roll or biscuit.

PREP - 18 mins. BAKE - 10 mins. TOTAL - 28 mins.

YIELD - 20 small (2") scones

Ingredients

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- 120 grams [King Arthur Unbleached All-Purpose Flour](#)
 - 106g [King Arthur Unbleached Pastry Flour](#)
 - 1 tablespoon [baking powder](#)
 - 1/4 cup grated Parmesan cheese
 - a heaping 1/4 teaspoon salt
 - 2 teaspoons dried basil, or 2 tablespoons finely chopped fresh basil
 - 1/4 cup (4 tablespoons) cold butter, cut in pieces
 - 2 large eggs (1 separated, white reserved for glaze)
 - 1/2 cup buttermilk or plain yogurt
 - additional Parmesan cheese
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Instructions

1. Preheat the oven to 450°F.
2. In a large bowl, mix together the flours, baking powder, cheese, salt, and basil. Add the pieces of butter, working them into the flour (as you would with pie crust) until the mixture forms even crumbs.
3. Beat together 1 whole egg, 1 egg yolk, and the buttermilk or yogurt. Stir gently into the dry ingredients until the whole thing clings together.
4. Turn the dough onto a well-floured surface and pat it into a 1/2"-thick rectangle. Using a bowl scraper, baker's bench knife, regular knife, or rolling pizza wheel, cut the rectangle into squares; cut each square in half diagonally, so you have triangular scones. Make them as large or small as you wish.
5. Transfer the scones to a lightly greased or parchment-lined baking sheet. Whisk the reserved egg white vigorously, until foamy. Brush each scone with egg white, and sprinkle with some additional Parmesan.
6. Bake the scones for 10 minutes, or until they're light golden brown. Remove them from the oven and cool on a rack.