

Apple and Cheddar Scones | bites out of life

Adapted from *The Perfect Finish*, by Bill Yosses and Melissa Clark, by way of [Leite's Culinaría](#)

- 2 firm, tart apples, about 1 pound total (they suggest Granny Smith, Macoun, or Pippin)
- 1-1/2 cups all-purpose flour, plus additional for working with dough
- 1/4 cup sugar, plus more for sprinkling
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon salt, plus more for egg wash
- 6 tablespoons unsalted butter (3/4 stick), chilled and cut into 1/2 inch cubes
- 1/2 cup sharp Cheddar cheese, shredded
- 1/4 cup heavy cream
- 2 large eggs, at room temperature



- 1) Preheat the oven to 350°F. Line a baking sheet with parchment paper.
- 2) Peel, core, and slice each apple into 16 chunks. Place the pieces in a single layer on the baking sheet and bake until the apples take on a little color and feel dry to the touch, about 20 minutes. Transfer the apples to a bowl and cool (this works nicely in the fridge). Leave the oven on.
- 3) Whisk the flour, sugar, baking powder, and salt in a bowl and set aside. Add the cold butter cubes and using your hands, mix the butter with the flour mixture until it resembles a crumbly, mealy texture.
- 4) Add the apples, cheese, cream and one of the eggs. Using a wooden spoon, stir just until the dough comes together. Gently knead the dough to incorporate the ingredients if necessary, but do not overmix.
- 5) Using two spoons (or your hands), drop two-tablespoon-sized balls of dough two inches apart on lined baking sheets. Flatten them slightly using the heel of your hand. Beat the remaining egg with a pinch of salt, then using a pastry brush or a spoon, brush the scones with the egg mixture. Sprinkle sugar on top.
- 6) Bake the scones until golden and firm, about 25 minutes. Using a spatula, lift the scones off the baking sheet and serve.

Note: Scones are great for flash-freezing. Once you've dropped them into place on the baking tray, stick the tray in the freezer for 30-45 minutes, until the scones are hard. Then pop them in a freezer bag and freeze them for up to a month. Whenever you want fresh scones, take them out of the freezer, apply the egg wash, and pop them straight in the oven — there's no need to defrost, simply up your baking time by 3-5 minutes.

If you store the baked scones in an airtight container, they'll go soft after a day or two. This is easily remedied by sticking them in a toaster oven. Bonus: you get to experience that cheesy sweet aroma over and over and over again.

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