

Savory Cheddar Cheese Scones - Buttery, Flaky, and Easy

Why You'll Love This Recipe



OVEN
400°F

TIME
30 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 tbsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp garlic powder (optional)
- $\frac{1}{4}$ tsp black pepper
- $\frac{1}{2}$ cup unsalted butter, cold and cubed
- 1 $\frac{1}{2}$ cups shredded sharp cheddar cheese
- $\frac{1}{2}$ cup heavy cream (plus more for brushing)
- 1 large egg (optional, for egg wash)

DIRECTIONS

- Step 1: Preheat the Oven: Preheat to 400°F (200°C).
- Line a baking sheet with parchment paper.
- Step 2: Mix the Dry Ingredients: In a large bowl, whisk together: Flour
- Baking powder
- Salt
- Garlic powder (if using)
- Black pepper
- Step 3: Cut in the Butter: Add the cold cubed butter.
- Use a pastry cutter or your fingers to work the butter into the flour until the mixture resembles coarse crumbs.
- Step 4: Add the Cheese: Stir in the shredded cheddar cheese until well distributed.
- Step 5: Add Cream and Form Dough: Pour in the heavy cream and gently stir just until a dough forms.
- Do not overmix.
- Step 6: Shape and Cut: Turn dough onto a floured surface.
- Gently knead a few times to bring it together.
- Pat into a 1-inch thick circle.
- Slice into 8 wedges.
- Step 7: Bake: Place wedges on the prepared baking sheet.
- Brush tops with heavy cream or egg wash for golden color.
- Bake for 15-18 minutes, until puffed and golden brown.
- Step 8: Cool Slightly and Serve: Let cool 5-10 minutes before serving warm.

TIPS FOR SUCCESS

Keep the butter cold for extra flakiness.

Use freshly grated cheddar for best texture and melt.

For even more flavor, fold in: Chopped chives or green onions Crumbled bacon A pinch of cayenne or smoked paprika

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/savory-cheddar-cheese-scones-buttery-flaky-and-easy/>