

## Cheddar Chive Clover Scones - Savory, Festive, and Perfect for Brunch

Cheddar Chive Four-Leaf Clover Scones



**OVEN**  
**400°F**

**TIME**  
**15 min**

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**SAVE**  
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### INGREDIENTS

For the Scones:

- 1... cups heavy cream, plus more for brushing
- 1 large egg
- 2 tbsp low-fat dry milk powder
- 30 chives
- ¾ cup fresh dill fronds (divided)
- ¾ cup fresh parsley leaves (divided)
- 3 cups all-purpose flour, plus more for dusting
- 1 tbsp baking powder
- 2 tsp kosher salt
- 4 oz extra-sharp white cheddar, grated (about 1 cup)
- 2 sticks unsalted butter (1 cold, 1 room temperature)
- Flaky sea salt, for sprinkling

For the Herb Butter:

- Remaining 10 chives
- ... cup fresh dill
- ... cup fresh parsley
- 1 stick (½ cup) unsalted butter, room temperature

Special Equipment:

- 2-inch-wide heart-shaped cookie cutter
- Food processor
- Parchment paper

Instructions:

- 1 Prep the Oven:

2 Mix Wet Ingredients:

3 Blend Herbs & Dry Ingredients:

4 Add Cheese and Cold Butter:

5 Combine and Knead:

6 Shape the Dough:

7 Chill and Bake:

8 Make the Herb Butter:

Tips for Success:

Don't overwork the dough - you want tender, flaky scones.

Freezing the shaped dough before baking helps prevent spread.

Use extra-sharp cheddar for max flavor.

## DIRECTIONS

1. **Prep the Oven:** Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. **Mix Wet Ingredients:** In a measuring cup, whisk together 1... cups heavy cream, egg, and milk powder.
3. **Blend Herbs & Dry Ingredients:** In a food processor, pulse 20 chives,  $\frac{1}{8}$  cup dill, and  $\frac{1}{8}$  cup parsley until finely chopped. Add flour, baking powder, and kosher salt. Pulse to combine.
4. **Add Cheese and Cold Butter:** Add grated cheddar, pulse briefly. Cut cold butter into chunks and add a few pieces at a time, pulsing until pea-sized bits remain.
5. **Combine and Knead:** Transfer mixture to a large bowl. Make a well in the center and pour in the cream mixture. Mix gently with a fork until a shaggy dough forms. Knead lightly until just combined.
6. **Shape the Dough:** Turn out onto a floured surface and pat into a  $\frac{3}{4}$  inch thick rectangle (~9x7 inches). Cut out hearts using the cookie cutter. Arrange four hearts in a clover shape (points meeting in the center) on the baking sheet. Repeat until you have five clovers.
7. **Chill and Bake:** Freeze clover-shaped scones for 15 minutes. Brush tops with cream, sprinkle with flaky sea salt, and bake for 23-25 minutes until golden brown.
8. **Make the Herb Butter:** While scones bake, pulse remaining herbs in food processor. Add room-temperature butter and pulse until smooth and light green. Serve butter alongside warm scones.
9. **Tips for Success:** Don't overwork the dough - you want

tender, flaky scones.

10. Freezing the shaped dough before baking helps prevent spread.
11. Use extra-sharp cheddar for max flavor.
12. Try the herb butter on toast or eggs too!
13. Serving Suggestions: Serve these with:
14. 3-Ingredient Egg Wraps for a savory, protein-rich brunch
15. Sheet : Pan Quesadillas if you're going big for brunch
16. Blueberry : Lemonade to balance the richness with something cool and citrusy
17. Chocolate : Chip Banana Bread for sweet-savory brunch contrast
18. Storage & Make-Ahead: Fridge: Store scones in an airtight container for up to 3 days.
19. Freezer: Freeze raw scones on a tray, then transfer to a zip bag. Bake from frozen, adding 3-5 minutes to bake time.
20. Herb : Butter: Keep in fridge up to 1 week or freeze in small portions.
21. More Recipes You'll Love: Pumpkin Spice Muffins - cozy and aromatic
22. Chocolate : Chip Banana Bread - a sweet bake to round out the spread
23. 3-Ingredient Egg Wrap - savory and simple
24. Final Thoughts: These Cheddar Chive Four-Leaf Clover Scones are buttery, herby, and totally delightful-ideal for spring gatherings, brunch spreads, or whenever you want to serve something that's equal parts cute and delicious. The fresh herb butter takes it completely over the top.
25. If you make them, tag us with your clover creations or leave a comment to share how they turned out! And follow along on ChefManiac for more creative seasonal bakes and savory favorites.

## TIPS FOR SUCCESS

Don't overwork the dough - you want tender, flaky scones.

Freezing the shaped dough before baking helps prevent spread.

Use extra-sharp cheddar for max flavor.

Try the herb butter on toast or eggs too!

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

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