

Apple Smoked Cheddar Scones

- 500 mL flour
- 125 mL frozen butter
- 2 mL sea salt
- 15 mL sugar
- 15 mL baking powder
- 5 mL baking soda
- ½ apple peeled and diced
- 3 oz smoked cheddar cubed
- 1 egg
- 125 mL buttermilk

1. In a large bowl add flour, salt, sugar, baking powder and baking soda
2. Grate butter into flour mixture
3. Toss diced apple and cubed cheddar in.
4. Beat egg and buttermilk
5. Use fork and toss wet ingredients into dry ingredients
6. Using bench scraper, fold and knead until all ingredients come together
7. Pat into a disk ½ inch thick
8. Cut into 8 equal wedges.

Preheat oven to 400 F

Bake 18-20 minutes until golden brown.