

DANA TREAT SCONES

Makes 12 medium scones

Scones, which used to remind me of cardboard-flavored wedges of baked flour, have turned into a new culinary love thanks to my friend, Dana of DanaTreat.com. She introduced me to a light and flaky quick bread made with cheddar, cottage cheese, shallots, and livened up with aromatic fine fronds of dill. The base Scone Mix can be kept in the refrigerator or freezer for later use, and is versatile enough to use in sweet scones. Remember to have your savory ingredients ready if baking immediately to prevent butter from melting. ~ Joy

INGREDIENTS

Scone Mix [refer to **Notes** for storage instructions]

- 2-1/4 cups unbleached all-purpose flour
- 1/2 cup and 1 tablespoon whole wheat flour
- 1 tablespoon sugar
- 3/4 teaspoon baking powder
- 1/2 teaspoon and a pinch of baking soda
- 1/2 cup (or 1 stick) and 3 tablespoons cold butter, sliced

Savory Bits

- 1/2 cup coarsely grated Cheddar cheese
- 1 tablespoon chopped fresh dill
- 1 large shallot, chopped (about 3-1/2 tablespoons)
- 1/2 teaspoon freshly ground black pepper
- 1 cup buttermilk (**Notes** include instructions to make your own, if preferred)
- 1/2 cup cottage cheese

PREPARATION

1. Preheat oven to 375°F with the rack in middle position.

2. Make the **Scone Mix**.

Using a Food Processor fitted with a steel knife blade: Place half the butter and half the dry ingredients in the bowl. Pulse until the butter is reduced to pea-sized pieces, with dough still dry. Transfer first half of the mix into a large bowl. Repeat process with the other half of the ingredients and add to the large bowl.

By hand: Place all the ingredients in a large bowl and use a pastry cutter to incorporate the butter into the dough. "Cut" by pressing on butter, then gathering flour onto it in two quick strokes. "Cut" until butter slices become pea-sized.

Don't over process or mix. Dough will be dry. Break large lumps of butter by hand, and toss dry dough with your fingers.



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This recipe was adapted from DanaTreat.com and is originally from Holly Bower's [With Love & Butter](http://WithLove&Butter.com). It was featured on Gourmeted.com last September 11, 2010: <http://gourmeted.com/2010/09/11/dana-treat-scones/>

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3. Blend the cheeses, dill, shallot and pepper with the Scone Mix using a wooden spoon. Drizzle the buttermilk over the dough and drop the cottage cheese in the middle, and stir until mixed. Add more buttermilk if dough is too dry to hold together.

4. Place dough on a lightly floured surface and divide into two. Form 2 discs and flatten each to a thickness of about 1-1/2 inches, cut into 6 wedges for a total of 12. Arrange an inch apart on a cookie sheet.

5. Bake for 15 minutes, rotate the pan, and bake another 10 to 15 minutes, until scones are light brown on top and darker at the bottom. Bread should no longer be soft and doughy in the center. Bake in 2 batches if scones don't fit in one cookie sheet.

Serve warm or cool in a wire rack before wrapping in foil or plastic wrap/bag. Freshly baked scones can be kept at room temperature for up to 2 days, and in the refrigerator for a week.

NOTES

Scones for future use: Scone Mix can be kept in an airtight container for later use, up to 2 months in the refrigerator and up to 6 months in the freezer.

To make your own buttermilk: Place a tablespoon of lemon juice or white vinegar in a 1-cup vessel, and add whole milk to reach 1 cup. Let it stand for 5 minutes before using.



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