

Spring Herb and Cheddar Mini Scones

Makes about 40 mini scones

Chef Jenn – Yale Appliance

Ingredients

2 cups all-purpose flour

1-tablespoon baking powder

1/2 teaspoon baking soda

1 tablespoon granulated sugar

1 1/4 teaspoons coarse sea salt – a little more for topping (Maldon is my favorite!)

1/2 cup butter, unsalted and cubed

3/4 cup sharp cheddar cheese,

1/2 cup fresh chives, parsley, and thyme - finely minced

2/3 cup plain yogurt, thinned with 1/4 cup milk

2 tablespoons milk or cream

Preparation

Preheat the oven to 450°F.

Line two baking sheets with parchment paper or silicon liners.

Combine the dry ingredients in a large mixing bowl.

Cut in the butter with a pastry cutter until the mixture resembles coarse crumbs.

Stir in the cheese and herbs.

Add the yogurt and stir until the mixture comes together into workable dough. Do not over mix. Let the dough sit for 10 minutes before the next step.

On a lightly floured board, pat the dough into an 8×10-inch rectangle.

Dip the edges of a mini biscuit cutter in flour and carefully cut out the scones. Place them 1-inch apart on the lined baking sheets. (Use any small 1-2 inch sized cookie cutter) or use a knife to cut the dough into little squares.

Gently brush the top of each scone with milk and sprinkle lightly with salt.

Bake the scones for 12-14 minutes or until they are lightly golden on top.

Transfer warm scones to a wire rack to cool.

When cooled, these make amazing little appetizer sized sandwiches.

Using ham with Dijon

Smoked Turkey with Cranberry Mayo

Egg salad

Tuna salad

Watercress and Radish with a light mayo

Cucumber and Cream cheese Etc....