

Very Cheesy Scones

c/o Marissa Rothkopf Bates substack

What You'll Need:

- 1 1/2 cups /250 grams all-purpose flour
- 1 1/3 cups /200 grams whole wheat flour
- 2 **tablespoons** baking powder
- 1 teaspoon kosher salt
- 1 teaspoon sweet paprika
- 1 teaspoon adobo seasoning ([I use and recommend Eric Rivera's](#))**
- 1 stick/ 4 ounces/a little over 100 grams butter, cold, cut into 16 pieces
- 250 grams extra sharp cheddar cheese, grated
- 25 grams Parmesan, grated (plus extra for topping the scones)
- 1/2 cup/120 ml cold milk
- 1/2 cup/ 120 ml cold water

**if you don't have access to adobo, traditionally a teaspoon of dry mustard is used. Alternatively, you could toss in a half-teaspoon of garlic powder.

Egg wash:

- 1 egg
- 1 tablespoon milk

How to:

I used a food processor to cut the butter and cheese into the flour, but that's because I'm always in a hurry. And sort of lazy. It's easy enough to do by hand, especially if you have a good show to watch. Or nice company. Or both.

1. Preheat the oven to 425 degrees F.

2. Pulse/whisk together the dry ingredients (flour, baking powder, salt, paprika, adobo) until blended.
3. Add the butter and pulse until the mixture looks like coarse meal. You should not see big hunks of butter in the flour. It should be evenly distributed. Add the cheese and pulse a few times until incorporated.
4. If using a food processor, empty the mixture into a large bowl. Drizzle the milk and water evenly over the flour-butter-cheese mixture and toss gently with a fork or silicone spatula to moisten the entire mixture. Just as the mixture begins to come together (there may even be a drib or drab of flour mixture about, swiftly gather the dough together, smooshing it into shape and place on a floured cutting board. (The idea is not to handle the dough too much).
5. Shape the dough into a rectangle, about 1 1/2-inches thick. Cut into shapes with, ideally, a 2-inch fluted biscuit cutter. If you lack such an object, just cut them into even squares with a sharp knife. Dough that remains from the first cut, should be swiftly folded into three (like a letter) and reshaped into a rectangle.
6. Brush the scones with the egg wash and sprinkle with cheese. Bake until light brown and risen, about 12-15 minutes.
7. Let cool long enough that you don't burn your mouth, but be sure to eat them warm, with more butter than you think is reasonable.