

Cheddar Cumin Scones

Makes One Dozen

Ingredients

1 T cumin seeds
3 c flour
1 ½ T baking powder
2 T sugar
½ t salt
1 large egg (or extra-large)
1 T water
¾ c cold butter, cut into 1" pieces (6 oz / 170 gr)
8 oz / 225 gr grated aged cheddar (used in two places - ⅔'s and ⅓)
1 c buttermilk (or use 1 c milk with 1½ t lemon juice added)

Directions

Preheat the oven to 400°
Line a baking sheet with parchment paper.
Toast the cumin seeds in a skillet over medium heat for 2-3 minutes, stirring. Reserve.
Whisk together the flour, baking powder, sugar, and salt in a bowl.
In a small bowl, whisk the egg with a tablespoon of water. Scoop out 1 Tablespoon of the mixture and reserve for brushing the tops of the scones.
Cut the butter into the dry ingredients using a pastry cutter, processor, two knives, or crumble the butter between your fingers.
Stir in the toasted cumin seeds, and ⅔'s of the grated cheddar.
Add in the buttermilk and the main portion of the egg-water mixture, and stir to incorporate.
Knead on a lightly floured board until it holds together.
Form a short stubby log, and cut in half.
Press each half into a 1" thick disc, and cut each disc into 6 equal wedges.
Place the scones on the baking sheet.
Brush each wedge with a bit of the egg-water mixture.
Scatter the remaining grated cheese, equally, on top of the scones.
Bake in the center of the preheated oven for 23-25 minutes until just beginning to brown.
Let cool on the baking sheet for 10 minutes or so, and serve.