

Whole Wheat Cheese Scones

makes about 14 scones

2 c. white whole wheat
1 c. cake flour
1/4 c. sugar
2 T. baking powder
3/4 t. salt
1/4 t. all-purpose seasoning (I like [Table Mountain](#) from *Savory Spice*)
8 oz. unsalted butter, cold
1 c. shredded cheese (I used a cheddar/jack blend)
1 to 1 1/2 c. buttermilk (I use the powdered kind - it lasts much longer)
1 egg beaten with 1 T. water and a pinch of salt for the egg wash

1. Preheat the oven to 375 degrees Fahrenheit. Cover a large baking sheet with either a silicon mat or parchment paper and set aside.
2. Combine the dry ingredients in a large bowl and set aside.
3. If using the dried buttermilk, make the necessary amount of liquid buttermilk by following the directions on the container and set aside.
4. Cut the butter into chunks and toss with the dry ingredients. Using a pastry cutter, cut in the butter until there are different size chunks. If there are some that are still too large you can use your hands to break them up as well.
5. Toss in the cheese and slowly add the buttermilk while mixing.
6. Add enough buttermilk to get the dough to stick together but don't let it get too sticky.
7. Press out the dough onto a floured surface to about an inch thick.
8. Using a circular biscuit or cookie cutter, cut the dough into circles. I used a 2 5/8 inch round cutter, this size made 14 scones.
9. Brush the scones with the egg wash
10. Bake for about 20 minutes until golden brown.
11. Let cool on the baking sheet for about 5 minutes before removing.

These scones are very tender and if you pick them up when they are still too hot they will break. Once cool they firm up nicely.