

Wisconsin Colby Cheese Scones

Servings: 16 scones

Ingredients:

2 cups flour
2 tablespoons sugar
1 tablespoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 1/4 cups (5 ounces) shredded Colby cheese
1/2 cup sour cream
3 tablespoons milk
1 egg, beaten
1/4 cup oil
Additional milk, for brushing scones

Cooking Directions:

Preheat the oven to 425°F.

In a large bowl, combine the flour, sugar, baking powder, baking soda, and salt. Add the cheese to the combined dry ingredients; mix lightly.

In a small bowl, combine the sour cream with 3 tablespoons of milk; blend in the remaining ingredients. Add to the flour mixture; stir until the mixture forms a ball. Pour onto a floured surface.

Knead the dough 15 times, and divide the dough in half. Pat each half into a 7-inch circle. Brush the tops with milk. Cut each piece of dough into eight wedges. Place 2 inches apart on a greased baking sheet. Bake for 10 to 12 minutes or until the bottoms are golden brown.



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