

MINI CHEDDAR, SPINACH, AND CARAMELIZED ONION SCONES

Makes about 20 scones

ACTIVE TIME
20 minutes

COOKING TIME
25 minutes

INGREDIENTS

5 tbsp (2½ oz./70 g) unsalted
butter, well chilled,
divided

1 large yellow onion, finely
chopped

2 cups (9 oz./250 g)
all-purpose flour

1 scant tbsp (11 g) baking
powder

1 cup (3½ oz./100 g) grated
aged Cheddar, divided

1 small handful baby spinach,
chopped

1 egg

½ cup (4½ oz./125 g) plain
yogurt

1½ tbsp wholegrain mustard
Salt and freshly ground
pepper

1. Melt 2 tsp (10 g) butter in a skillet over low heat. Add the onion and a pinch of salt, and cook, stirring occasionally, until the onion is softened and caramelized. Remove from the heat and let cool.
2. In a large bowl, combine the flour and baking powder with a pinch of salt and a pinch of pepper. Dice the remaining butter and work it into the dry ingredients using your fingertips, until the texture is like breadcrumbs.
3. Stir in about ⅔ cup (2½ oz./70 g) of the grated Cheddar, along with the spinach and caramelized onion.
4. In a small bowl, beat together the egg, yogurt, and mustard. Incorporate into the Cheddar mixture until combined.
5. Knead the dough lightly until smooth, adding a little more flour if it is too sticky.
6. Preheat the oven to 400°F (200°C/Gas Mark 6). Line a baking sheet with parchment paper.
7. Roll the dough to a thickness of ¾ in. (2 cm). Cut into about 20 triangles. Place on the baking sheet, sprinkle over the remaining Cheddar, and season with pepper. Bake for 15 minutes, until the scones are golden. Serve warm or at room temperature.



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