

Black Pepper, Cheddar, and Pecan Scones



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Sharp cheddar cheese pairs perfectly with the nuttiness of pecans in these Black Pepper, Cheddar, and Pecan Scones. So delicious, they don't even need a glaze.

Ingredients

2 cups (250 grams) all-purpose flour
2 tablespoons (24 grams) granulated sugar
1 tablespoon (15 grams) baking powder
2 teaspoons (6 grams) kosher salt
2 to 3 teaspoons (4 to 6 grams) ground black pepper, according to preference

5 tablespoons (70 grams) cold unsalted butter, cubed
1 $\frac{1}{2}$ cups shredded Cheddar cheese
 $\frac{1}{2}$ cup (57 grams) toasted chopped pecans
1 cup (240 grams) plus 1 teaspoon (5 grams) heavy whipping cream, divided
1 large egg (50 grams)
Ground black pepper and Maldon sea salt, for finishing (optional)

Method

1. Preheat oven to 425°F. Spray an 8-inch round cake pan with baking spray with flour. Line a baking sheet with parchment paper. 2. In the work bowl of a food processor, place flour, sugar, baking powder, salt,
2. Add desired amount of pepper; pulse until combined. Add cold butter, and pulse until mixture is crumbly.
3. Transfer dough to a large bowl, and fold in Cheddar, pecans, and 1 cup cream, stirring until combined. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges. Transfer wedges to prepared baking sheet.
4. In a small bowl, whisk together egg and remaining 1 teaspoon cream. Brush tops of scones with egg wash, and sprinkle with extra pepper and salt, if desired. Bake until golden brown, 12 to 15 minutes.

Source: Bake From Scratch (8 servings)