

Spinach & Cheddar Scones



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- $\frac{2}{3}$ Cup Whole Milk
- 2 cups [Flourish Flour](#)
- 1 $\frac{1}{2}$ Tbsp granulated sugar
- $\frac{1}{2}$ Tsp salt
- 2 $\frac{1}{2}$ Tsp baking powder
- $\frac{1}{2}$ cup unsalted butter, frozen
- $\frac{1}{2}$ cup heavy cream of buttermilk
- 1 large egg
- 1 cup finely chopped spinach
- 1 cup cheddar cheese

Instructions

1. Whisk flour, sugar, salt, and baking powder together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine with your fingers until the mixture comes together in pea-sized crumbs. Place in the refrigerator or freezer as you mix the wet ingredients together.
2. Whisk $\frac{1}{2}$ cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the add-ins, then mix together until everything appears moistened.
3. Place dough onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more Tablespoons heavy cream. Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into 8 wedges
4. Preheat oven to 400 degrees F. Place scones on a plate or lined baking sheet and refrigerate for at least 15 minutes.
5. Bake for 18-26 minutes or until golden brown around the edges and lightly browned on top. Larger scones take closer to 25 minutes. Remove from the oven and cool for a few minutes before topping with optional toppings listed in the ingredients.