

## Granny Smith Apple and Cheddar Scones

October 2014 by Camine Pappas

**Makes a dozen scones**

**INGREDIENTS:**

2 C all purpose flour  
2 T baking powder  
1/3 C sugar  
½ C butter, chilled hard and cut into small cubes  
1 t salt  
¾ C plus 2 T heavy cream  
¾ C peeled and small dice granny smith apples  
¾ grated sharp cheddar cheese



**DIRECTIONS:**

Combine flour, soda, sugar and salt. Then, working with either a pastry cutter or your hands, add the chilled butter and work it into the flour mixture until it resembles peas. Add the cream and mix just until incorporated. Don't over work dough. Gather and empty onto a floured surface and pat together, then flatten. Cut into 2 by 3 ½ inch squares. Place on a greased cookie sheet and cook in a 450 degree Fahrenheit oven for 12 – 13 minutes, until browned. Serve with your favorite caramel sauce!

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