

# Cheddar Dill Scones

## Ingredients

- 1/2 cup whole-wheat flour
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon table salt
- 1/2 cup (1 stick) cold unsalted butter, cut into small cubes
- 2/3 cups whole milk
- 1 cup shredded cheddar cheese, plus some for sprinkling
- 1 1/2 tablespoons dill

## Instructions

Preheat your oven to 425° and set a rack to the middle position. Whisk together the flours, baking powder, and salt until combined. Using a pastry cutter, thoroughly combine butter into the flour. Add the cheese and dill, mix in thoroughly. Pour in the milk, stir well with a fork. If needed, add another tablespoon or two of milk to form a dough.

Turn the dough out onto a baking sheet lined with parchment paper, press into an 8-inch circle. Cut into 8 equal wedges (no need to separate them). Bake until puffed and golden brown on top, 20 to 25 minutes.

As soon as you take them out of the oven, sprinkle with more shredded cheddar cheese, as much as you want.