Savory Cheese Oat Scones

Eight savory cheese oat scones, one per side or snack · Active 25 min · Total 1 hr

Skills: Rubbing in cold butter and shaping a soft oat dough without kneading

Ingredients

- 1 2/3 cups all-purpose flour (200 g), plus 1 tablespoon/8 g for shaping
- 1 cup plain rolled oats (80 g)
- 2 teaspoons baking powder (8 g)
- 1/4 teaspoon fine salt (1.5 g)
- 3 tablespoons cold butter, cubed (45 g)
- 3/4 cup grated cheddar (80 g)
- 3/4 cup milk (180 ml), added gradually
- 1 teaspoon neutral oil for sheet (5 ml)

Set out

Mixing bowl, Knife and board, Baking sheet, Broad spoon, Cooling rack

Allergens

wheat, milk. Check labels and substitutions.

Make it

1. Heat oven to 425°F/220°C. Oil the sheet lightly. Mix the initial 200 g flour, oats, baking powder and salt in the bowl. Rub in cold butter briefly to form small crumbs, then stir in cheddar.

2. Pour in 150 ml milk and fold gently. Add remaining milk a tablespoon/15 ml at a time only until dry pockets disappear and dough holds together. Do not knead.

3. Dust board with the separate 8 g flour. Pat dough into a round about 7 inches/18 cm across and 3/4 inch/2 cm thick. Cut eight equal wedges and move to the sheet with about 1 inch/2 cm gaps.

4. Bake for 18–23 minutes until golden, sides are set and no raw sticky flour dough remains in the center of a wedge. Cool on the rack for 10 minutes before serving.

The last milk is conditional

The maximum 180 ml is listed, but the final 30 ml is added only as needed for dry pockets. A sticky pourable batter is not the intended dough.

Ingredient labels

Flour supplies wheat and butter, cheddar and milk supply milk. Oats may have wheat/barley cross-contact; check actual labels.

A useful detail

The 60-minute total includes rubbing in cold butter, shaping, baking and a short cooling rest. Do not taste raw flour dough.

Keep it well

Refrigerate cooled scones within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Freeze wrapped promptly cooled scones for up to 2 months and thaw in the refrigerator. Warm gently to refresh the crumb.