

# Cheesy, Salty, Savory Scones

Makes 8 scones

This feels like a weird thing to casually drop in the middle of a dessert book, but: I absolutely, 100 percent, will always and forever prefer savory to sweet. I would rather eat an onion than an apple, lick salt than sugar. In case you feel the same, first, thank you for buying this book anyway, I hope it inspires you to give some sweet things a try. Second, you will adore this recipe. I believe in a heavy cream/sour cream-based scone rather than a laminated scone (which to me, is more of a biscuit); what you lose in “flakiness,” you make up for in richness, tenderness, and never-dryness.

## Ingredients

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½ cup/120g heavy cream, plus more for brushing

½ cup/110g sour cream

1¾ cups/255g all-purpose flour, plus more for the work surface

1½ cups/125g finely grated parmesan or pecorino cheese, plus more for sprinkling

2–3 teaspoons coarsely ground black pepper, plus more for sprinkling

1 tablespoon/12g baking powder

1 tablespoon/12g sugar

1¼ teaspoons/5g kosher salt

1 medium leek or 6 scallions, white and light-green parts only, very thinly sliced

¼ cup/12g finely chopped fresh dill (optional)

1 stick/4 ounces/115g cold unsalted butter, cut into small pieces

Flaky sea salt

\*Eat with: Fried eggs, sausage (links, not patties), an entire stick of softened butter.

## Instructions

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- 1 Preheat the oven to 425°F. Line a baking sheet with parchment paper.
- 2 In a small bowl, mix together the heavy cream and sour cream. In a large bowl, whisk together the flour, parmesan, pepper, baking powder, sugar, kosher salt, all but a small handful of leeks (you can use these reserved pieces to top the scones before baking), and dill (if using) until well blended.
- 3 Using your hands (never a food processor!), add the butter and smash the butter into the flour to get large-ish, flat, even pieces—most of the butter should be smushed, resembling flakes, rather than large chunks or cubes, not unlike pie dough before you add water, or biscuits before the buttermilk.
- 4 Using a spoon, stir in the sour cream mixture and then use your hands to gently knead a few times just until a shaggy dough comes together.
- 5 Lightly flour the countertop and turn the dough onto it, patting it into a rectangle about 6 × 9 inches and about 1½ inches thick. Cut it in half lengthwise, then in half crosswise to make 4 pieces. Cut each piece in half on the diagonal so you’ve got 8 triangles. Place the scones on the prepared baking sheet about 1 inch apart. For extra fluffy scones (or if the dough is feeling particularly soft/it’s particularly warm in your kitchen), refrigerate 20–30 minutes before baking.
- 6 Brush a little cream on top of the scones, sprinkle with sea salt and more pepper, and scatter a few reserved rings of the light-green part of the leek on top. Bake until golden brown on the tops and bottoms, 25–30 minutes.

**DO AHEAD:** The dough can be made 6–8 hours ahead, then covered and refrigerated. The scones can be baked a few hours ahead. Reheat before serving, if desired.