Two-Cheddar Scones

This scone recipe combines sharp cheddar and reduced-fat cheddar to please both mouth and mind.

**INGREDIENTS**

(Makes 24)

- All-purpose flour: 650g
- Semolina flour: 280g
- Whole wheat flour: 280g
- Sugar, granulated: 140g
- Baking powder: 28g
- Salt: 14g
- Black pepper: 3g
- U.S. Butter, unsalted: 200g
- U.S. Buttermilk, low-fat: 630ml
- Eggs, large, lightly beaten: 8 (57g each)
- Sun-dried tomatoes, diced: 85g
- U.S. Reduced-Fat Cheddar, shredded: 160g
- U.S. Sharp Cheddar, shredded: 140g

**NUTRITIONAL CONTENT**

Per 100g

- Calories: 379kcal
- Total Fat: 127g
- Saturated Fat: 4g
- Trans Fat: 0g
- Cholesterol: 0mg
- Total Carbohydrates: 54g
- Dietary Fiber: 2g
- Sugars: 10g
- Protein: 10g
- Calcium: 35mg
- Magnesium: 32mg
- Phosphorus: 101mg
- Potassium: 116mg
- Sodium: 408mg
- Iron: 3mg
- Vitamin A: 197IU
- Vitamin C: 0mg

**PREPARATION**

1. Combine the three types of flour, sugar, baking powder, salt and pepper. Blend well.
2. Cut butter into flour mixture with pastry blender or fork until evenly distributed.
3. In separate bowl, combine buttermilk, tomatoes and eggs. Let stand 5 min.
4. Add buttermilk mixture to flour mixture. Mix until just incorporated. Do not over-mix.
5. Gently fold in reduced-fat and sharp cheddar cheeses.
6. Roll out dough on lightly floured surface to about 2.5 cm (1 inch) thickness.
7. Cut into desired shapes place on lightly greased baking sheet pan. Bake at 205°C (400°F) for 10 to 12 minutes until lightly browned.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

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