

Cheddar Dill Scones

Cheddar Dill Scones

2 ½ cups all-purpose flour
1 cup (4 ounces) LAND O LAKES® shredded
Cheddar cheese
¼ cup chopped freshly parsley
1 Tbs. baking powder

2 tsps. dried dill weed
½ tsps. salt
¾ cup LAND O LAKES® butter
2 eggs, slightly beaten
½ cup half-and-half

Heat oven to 400°F. In medium bowl combine all ingredients except butter, eggs and half-and-half. Cut in butter until crumbly. Stir in eggs and half-and-half just until moistened. Turn dough onto lightly floured surface; knead until smooth (1 minute). Divide dough in half; roll each half into 8-inch circle. Cut each circle into 8 wedges. Place 1 inch apart on greased cookie sheets. Bake for 15 to 20 minutes or until lightly browned. **YIELD:** 16 scones.