GREEN ONION CHEESE SCONES

(YIELD: ~25 SERVINGS)

INGREDIENTS

1. 100g butter
2. 100g powder sugar
3. 1 egg yolk
4. 250g bread flour (高筋面粉)
5. 250g cake flour (低筋面粉)
6. 250g milk
7. 100g cheese crumbles
8. green onion or dried onion (油蔥酥)
9. 25g (use 10g for less bitter taste) baking powder
10. Some egg for brush and some regular flour for later

DIRECTIONS

1. Preheat oven 350 - 375. In a mixing bowl, hand-mix the softened butter and powder sugar in a consistent direction. Add the egg yolk and keep mixing. Do not change direction while mixing.
2. Add the bread flour and cake flour into the mixture and remember not to knead the dough too hard, otherwise the dough might be too wet.
3. Once the dough is smooth, add the cheese and onion and knead evenly.
4. Let the dough rest for 30 minutes allowing it to return to its original state.
5. Roll out the dough to a sheet around 0.5cm in height. With a cookie cutter, cut the sheet into the desired shape. Brush the top with egg twice and into the oven they go.
6. Bake for 15 to 20 minutes, or until golden brown.

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