



Savory Zucchini and Gruyère Scones

Makes: 12 scones

Prep Time: 10 minutes Cook Time: 30-40 minutes

Total Time: 50-60 minutes

Ingredients

- 3 tbsp baking powder
- 3 tbsp sugar
- 1 & 1/2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1 tsp fresh thyme leaves
- 3 & 1/4 cups unbleached all-purpose flour, plus more for surface
- 3/4 cup (1 1/2 sticks) unsalted butter, cut into 1/2-inch cubes and chilled
- 1 cup heavy cream, plus more for brushing
- 2 medium zucchini, coarsely grated, excess liquid squeezed out with a kitchen towel
- 6 ounces Gruyère, cut into 1/4-inch pieces
- Flaky sea salt for sprinkling

Instructions

Preheat oven to 350°F. Combine baking powder, sugar, kosher salt, pepper, thyme, and 3 & 1/4 cups flour in the bowl of a food processor. Pulse several times. Add the chilled butter and pulse until the size of small peas. Transfer the mixture to a large bowl. Pour in the cream and mix gently with a wooden spoon to distribute evenly. Add the zucchini and Gruyère and mix into the dough just to distribute. Using your hands, gently knead the mixture until the dough comes together. The less you work the dough, the more tender the scones will be. This dough will be somewhat drier than most scone recipes, but the zucchini will release additional moisture during baking.

Turn the dough out onto a lightly floured surface and pat into a 2-inch thick disk. Place a sheet of plastic wrap on top of the dough and roll out to a 1-inch thick disk. Punch out scones with the biscuit cutter (it helps to brush the inside of the cutter with oil to help release the scones);

place on a parchment-lined baking sheet, spacing about 2-inches apart. Brush tops with cream and sprinkle with flaky sea salt (if storing unbaked scones in freezer, wait to finish with the cream and salt until baking).

Bake scones, rotating baking sheet halfway through, until golden brown, 30-40 minutes. Transfer to a wire rack to cool.