

FETA, SUN-DRIED TOMATO, AND SPINACH SCONES

INGREDIENTS

- 1/2 cup milk
- 1 egg
- 2 cups all-purpose flour
- 2 t baking powder
- 1/2 t salt
- 1/2 stick unsalted butter, cubed and chilled
- heaping 1/2 cup sun-dried tomatoes
- 1/4 cup crumbled feta
- 1/4 cup roughly chopped fresh spinach
- 1 green onion, diced
- a small bunch of fresh oregano, chopped
- grated asiago for sprinkling

DIRECTIONS:

1. Preheat oven to 425 degrees.
2. Beat together the milk and egg and set aside. In a large bowl, whisk flour, baking powder, and salt. Rub butter into the flour mixture with your hands. Working until you have no lumps bigger than a pea. Add the sun-dried tomatoes, feta, spinach, green onion, and oregano. Stir or toss to mix.
3. Take scant 1/4 cup of the milk/egg mixture and set aside to brush on top. **Add the remaining milk/egg mixture to the dry ingredients,** Bring dough together gently with a wooden spoon.
4. Turn dough out onto a lightly floured surface and knead it no more than 12 times. (12 is the magic number, so exceed at your own risk!) Pat dough into a round approximately 1/2 inch thick, and cut into 8 wedges. Place on an ungreased baking sheet. Using a pastry brush, brush wedges with remaining milk/egg mixture. Sprinkle with asiago.
5. Bake for 10-15 minutes, or until golden. Cool on a rack. Serve scone-wich style with an egg and prosciutto.