



# ZUCCHINI CHEDDAR SCONES

April 25

National Zucchini Bread Day

## INGREDIENTS

- 2½ Cups + 1 Tablespoon All-Purpose Flour (enriched or whole grain-rich)
- ½ Teaspoon Salt
- 1 Tablespoon Baking Powder
- ½ Teaspoon Baking Soda
- ¼ Cup Granulated Sugar
- 1 Stick (4 ounces) Unsalted Butter (VERY cold and cut into tiny pieces)
- 1 Large Egg (beaten)
- ½ Cup (full-fat) Sour Cream
- ⅔ Cup Zucchini (grated and drained)
- ¾ Cup Sharp Cheddar Cheese (grated)

## DIRECTIONS

1. Preheat oven to 400°. Line a large baking sheet with parchment paper or a non-stick baking mat; set aside. In a large bowl mix together 2½ cups of the flour, salt, baking powder, baking soda, and sugar.
2. Cut the butter into small cubes then quickly work it into the mixture (using your fingers) until it resembles a coarse meal.
3. In a small bowl, whisk together the egg and sour cream, then add to flour and butter mixture. In a small bowl combine remaining tablespoon of flour, grated zucchini, and a ½ cup of the cheese; toss to coat, then add to the scone mixture; gently fold them into dough with a spatula until combined.
4. Pour the shaggy dough out onto a clean, floured work surface and shape the dough (you will have to work/knead it quite a bit to get it together) into an 8-inch circle. Cut the dough into 8 wedges and carefully transfer them to the prepared sheet. Sprinkle the top of each scone with a little of the remaining cheese.
5. Bake for 22-24 minutes, or until cooked through and the tops are golden brown. Serve warm!

## MEAL PATTERN CONTRIBUTION

-  Grain
-  Meat/Meat Alternate

## MEAL TYPE

-  Snack

## YIELD

8 Scones

## PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Scone	1 Scone	1½ Scones	1½ Scones