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Olive-Feta Scones with Parmesan

Scones-Olive Feta Parmesan Photo Susie Iventosch

Created by Susie for the Wagner Ranch Nature Center Olive Festival fundraiser

(Makes about 2 dozen)

INGREDIENTS

1 cup self-rising flour (can substitute with 1 cup regular flour plus 1 1/2 teaspoons baking powder and 1/4 teaspoon salt)

1/4 teaspoon cayenne pepper

1/4 teaspoon dried mustard

1/2 teaspoon dried thyme

4 tablespoons unsalted butter (1/2 stick), cut into small pieces

1/4 cup coarsely chopped Kalamata olives

1/4 cup coarsely chopped Greek green olives

1/3 cup grated Parmesan (plus 1/4 cup grated

Parmesan for topping)

1/3 cup crumbled Feta cheese

1 egg

1/3-1/2 cup half & half

DIRECTIONS

In a large mixing bowl place flour, salt, cayenne pepper, dried mustard and thyme. Mix well with a wire whisk. With pastry cutter or fingertips, cut in butter until well-integrated. Stir in Parmesan, feta and olives. In a small bowl, mix egg with half and half and stir well. Pour into dries and mix well. Turn onto floured board and roll out to a thickness of about 3/4 inch. (If too moist, simply knead a little more flour into dough.) Cut into small rounds using a 1 1/2 inch diameter biscuit cutter. Place on baking sheet lined with parchment paper. Brush tops lightly with olive oil, and sprinkle with Parmesan cheese. Bake at 400° for approximately 10-12 minutes, or until golden brown.

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