

Cheddar and [Alexian Wild Forest Mushroom Pâté](#) Scones  
Adapted by Donna's Daily Dish November 1, 2021  
from King Arthur Baking Company's recipe for Bacon Cheddar Chive Scones

Prep: 20 minutes  
Bake" 22 to 24 minutes  
Total: 44 minutes

Yield: 8 scones

### Ingredients

2 cups (240g) all-purpose flour  
1/2 teaspoon salt  
1 tablespoon (14g) baking powder  
2 teaspoons sugar  
4 tablespoons (57g) cold butter  
1 cup (113g) very coarsely grated cheddar cheese  
1/3 cup (about 14g) snipped fresh chives  
1 package Alexian Pâté's Wild Forest Mushroom, freeze for 15 minutes  
3/4 cup + 2 tablespoons (198g) heavy cream or whipping cream, or enough to make the dough cohesive

### Directions

1. Preheat the oven to 425°F with a rack in the middle to upper third. Lightly grease a baking sheet, or line it with parchment.
2. Whisk together the flour, salt, baking powder, and sugar. Work the butter into the flour until the mixture is unevenly crumbly, with some of the butter remaining in larger pieces. \*
3. Remove pâté from freezer and unwrap. Gently grate on coarse side of grater. Mix into flour mixture.
4. Mix in the cheese and chives until evenly distributed.
5. Add 3/4 cup of the cream, stirring to combine. Try squeezing the dough together; if it's crumbly and won't hang together, or if there are crumbs remaining in the bottom of the bowl, add cream until the dough comes together. Transfer the shaggy dough to a well-floured work surface.
6. Pat the dough into a smooth 7" disk about 3/4" thick. Transfer the disk to the prepared baking sheet. Use a knife or bench knife to cut the disk into 8 wedges, spreading the wedges apart a bit on the pan.
7. Brush the scones with a bit of cream; this will help their crust brown.
8. Bake the scones in the middle or upper third of the oven for 22 to 24 minutes, until they're golden brown. Remove them from the oven, and cool right on the pan. Serve warm, or at room temperature.
9. Refrigerate any leftover scones, well wrapped, for several days; reheat before serving. Freeze for longer storage.

\*I used my food processor for step 2 then dumped mixture into large mixing bowl to complete dough. If following this step, I recommend chilling dough until pâté is grated.