

Tarragon, cheese and black pepper scones (makes 4)

1 cup of all purpose flour

1½ Tsp. baking powder

¼ tsp. salt

fresh course ground pepper (about 40 cranks of pepper mill) (about ½ tsp.?)

1/4 cup cold butter cut into pieces

1/3 cup sour cream

1 large lightly beaten egg

1/2 of a cup shredded cheese (used Italian blend or parmesan, asiago & romano)

scant 1 tbs. chopped fresh tarragon

course salt (e.g., flake salt or fleur de sel

Whisk the first 4 ingredients together in a bowl, then cut in the butter with a pastry blender until it resembles coarse meal. Add the sour cream, egg, cheese and tarragon. Mix just enough to incorporate, then turn out onto a floured work surface and knead just barely enough to get it to form a dough that you can pat into a 1-inch thick circle. Do not overwork the dough. Cut the disk into 4 pieces, and place onto a buttered baking sheet. Lightly sprinkle each scone with a few grains of salt. Bake at 400 degrees for about 15 minutes, or until a tester comes out clean.