**White Cheddar Dill Scones**

2 cups all-purpose flour

1 tbsp. baking powder

1 tsp. salt

¾ cup cold butter, diced

2 large eggs, beaten lightly

½ cup cold milk

2 tbsp. fresh dill

½ cup finely grated cheddar cheese

Preheat oven to 400\*F.

Combine flour, baking powder, and salt in a bowl. Add the butter and, using a pastry blender, cut butter in until it’s in pea-sized pieces.

Mix the eggs and milk and quickly combine them to the flour and butter mixture. Combine until just blended.

Toss together the dill and cheese along with 2 tsp. of flour and add them to the dough. Mix until they are almost incorporated.

Pour the dough onto a well-floured surface and knead it for 1 minute until the savory additions are well distributed.

Roll or pat the dough out into ¾” thick slab.

Cut into 4” squares and then in half diagonally to make triangles. Brush the tops with egg wash.

Bake on a baking sheet lined with parchment paper for 20-25 minutes, until the outside is crusty and the inside is fully baked.