

CARAMELIZED ONION & GRUYÈRE SCONES

Scones aux Oignons Caramélisés et au Gruyère

Prep Time: 25 minutes (plus cooling time for onions)

Cook Bake Time: 18-20 minutes

Yield: 8 scones

Source: The Gilded Table – September Edition

Recipe Description

Golden, flaky scones enriched with nutty Gruyère cheese and sweet, jammy caramelized onions. Perfect alongside soups, autumn salads, or simply with a pat of salted butter.



Ingredients

• For the Onions:

- 2 Tbsp unsalted butter
- 1 Tbsp olive oil
- 2 medium onions, thinly sliced
- ½ tsp fine sea salt
- 1 tsp fresh thyme leaves (optional)
- ½ tsp sugar (optional, to help caramelization)

• For the Scones:

- 2 cups (250 g) all-purpose flour
- 1 Tbsp baking powder
- ½ tsp baking soda
- ½ tsp fine sea salt
- ½ tsp ground black pepper
- 4 Tbsp (56 g) cold unsalted butter, cubed
- 1 cup (100 g) grated Gruyère cheese (reserve 2 Tbsp for topping)
- 1 large egg
- ½ cup (120 ml) cold buttermilk (plus extra for brushing)



Inveniam viam aut faciam.

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Directions

1. **Caramelize the Onions:**

In a skillet over medium-low heat, melt butter with olive oil. Add onions, salt, and thyme (if using). Cook slowly, stirring occasionally, until deeply golden and jammy — about 20–25 minutes. Add sugar if desired to encourage caramelization. Remove from heat and cool completely.

2. **Preheat Oven:**

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.

3. **Mix Dry Ingredients:**

In a large bowl, whisk flour, baking powder, baking soda, salt, and pepper.

4. **Cut in Butter:**

Using a pastry cutter or fingertips, cut butter into flour mixture until it resembles coarse crumbs.

5. **Add Cheese & Onions:**

Fold in Gruyère (reserving 2 Tbsp for topping) and cooled caramelized onions.

6. **Form Dough:**

In a small bowl, whisk egg and buttermilk. Pour into dry ingredients and gently mix until dough comes together.

7. **Shape & Cut:**

Turn dough onto a lightly floured surface. Pat into a 7–8-inch round, about 1-inch thick. Cut into 8 wedges and transfer to baking sheet.

8. **Top & Bake:**

Brush tops with buttermilk, sprinkle with reserved cheese, and bake for 18–20 minutes, until golden.

9. **Serve:**

Best enjoyed warm, with salted butter or as a side to hearty autumn dishes.





Notes 🍁 🍂

- Cool onions completely before adding to dough to prevent excess moisture.
- These freeze beautifully — reheat in the oven for 5–7 minutes at 350°F (175°C).
- Try swapping Gruyère for sharp white cheddar for a bolder flavor.