

## 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
- $\frac{1}{2}$  tsp fine sea salt
- 1 tsp fresh thyme leaves (optional)
- $\frac{1}{2}$  tsp sugar (optional, to help caramelization)

- **For the Scones:**

- 2 cups (250 g) all-purpose flour
- 1 Tbsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp fine sea salt
- $\frac{1}{2}$  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
- $\frac{1}{2}$  cup (120 ml) cold buttermilk (plus extra for brushing)



## 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.