

Savory Onion & White Cheddar Scones



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

Cook Time: 18–20 minutes

Yield: 8 scones

Source: From Scratch Sensations – A Recipe from Bianca's Early Kitchen Journals

Recipe Description

*These savory Onion & Cheddar Scones are tender, buttery, and layered with caramelized onions and sharp cheddar cheese. Golden on the outside and soft within, they're a cozy addition to any autumn table — perfect alongside soups, salads, or enjoyed warm with a pat of salted butter. Part of the **From Scratch Sensations** collection from **Life in Bianca's Kitchen**.*

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, helps 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 Sharp Cheddar 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. Cook slowly, stirring occasionally, until deeply golden and jammy — about 20–25 minutes. Add sugar if desired. Cool completely.
2. **Preheat Oven:** 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 coarse crumbs form.
5. **Add Cheese & Onions:** Fold in Gruyère (reserving 2 Tbsp) and cooled caramelized onions.
6. **Form Dough:** Whisk egg and buttermilk; pour into dry ingredients. Mix gently until just combined.
7. **Shape & Cut:** Turn dough onto a lightly floured surface. Pat into a 7–8 in round, 1 in thick. Cut into 8 wedges and place on baking sheet.
8. **Top & Bake:** Brush with buttermilk, sprinkle with reserved cheese, and bake 18–20 minutes until golden.
9. **Serve:** Best enjoyed warm, with salted butter or alongside a cozy fall soup or salad.



Notes

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