

## Heinen's Fondue Cheese & Chive Scones

*The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).*

### Ingredients

- 3/4 cup buttermilk
- 1 egg
- 2 cups unbleached all-purpose flour
- 1 Tbsp. baking powder
- 1/2 tsp. kosher salt
- 1/2 tsp. garlic powder
- 1/4 tsp. ground pepper
- 4 Tbsp. cold butter, cut into small cubes
- 1 heaping cup Heinen's Fondue Cheese blend
- 4 Tbsp. chives, minced
- 1 egg white (for egg wash)



### Instructions

1. Preheat the oven to 375°F.
2. Line a baking sheet with parchment paper.
3. In a small bowl, whisk together the buttermilk and egg.
4. In the large bowl, whisk together the flour, baking powder, salt, garlic and pepper.
5. Add the cold cubed butter to the large bowl with flour, using a fork or your fingers, gently pinch the butter into the flour just until the butter has broken up a bit (only about 20% of the flour will adhere.)
6. Add the fondue cheese and chives, stir together.
7. Pour in the buttermilk and egg mixture.
8. Using your hands, knead the dough until everything is just combined.
9. Pour dough onto a flour-dusted surface.
10. Press dough into an 8x8 square that is about 3/4-inch thick
11. Cut scones into desired shape with cookie cutter
12. Place scones onto the prepared baking sheet. Brush with egg whites. Bake for 15-18 minutes. Just until scones have risen and bottoms are slightly golden. Serve warm.