

# The Perfect Scones

**Prep Time: 30 minutes | Cook Time: 25 minutes | Yield: 8 Large or 16 Small Scones**

Serving Size: 1/8 of Recipe; Calories 140; Total Fat 6g; Cholesterol .5mg;  
Sodium 190mg; Total Carbohydrate 20g;

## Equipment Needed:

- Mixing Bowl
- Box Grater
- Pastry Cutter
- Baking Sheet
- Pastry Brush

## Ingredients:

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 2 1/2 teaspoons baking powder
- 1/2 cup unsalted butter, frozen
- 1/2 cup heavy cream or buttermilk (plus 2 tablespoons for brushing)
- 1 large egg
- 1 1/2 teaspoons pure vanilla extract
- 1-1 1/2 cups add-ins such as chocolate chips, berries, nuts, fruit, etc.
- Optional: 1/2-1 teaspoon ground cinnamon, coarse sugar, and toppings such as vanilla icing, salted caramel, lemon icing, maple icing, brown butter icing, lemon curd, orange icing, raspberry icing, dusting of confectioners' sugar



## Instructions:



**\*Read through the recipe before beginning. Butter must be frozen before beginning recipe.\***

1. Whisk flour, sugar, salt and baking powder together in a large bowl. Grate the frozen butter using a box grater.



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## Instructions Continued:



2. Add butter to the flour mixture and combine with a pastry cutter, two forks, or your fingers until the mixture comes together in pea-sized crumbs. Place in the refrigerator or freezer as you mix the wet ingredients together.



3. Whisk 1/2 cup heavy cream, the egg and vanilla extract together in a small bowl.



4. Drizzle over the flour mixture, add the add-ins then mix together until everything appears moistened.



5. Pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more tablespoons heavy cream.



6. Press into an 8-inch disc and cut into 8 wedges. For smaller scones, press dough into two 5-inch discs and cut each into 8 wedges.



7. Place scones on a plate or lined baking sheet. Refrigerate for at least 15 minutes. Meanwhile, preheat oven to 400°F.



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## Instructions Continued:



8. After refrigeration, brush scones with remaining heavy cream and for extra crunch, sprinkle with coarse sugar.



9. Bake for 18-25 minutes or until golden brown around the edges and lightly browned on top. Larger scones take closer to 25 minutes. Remove from the oven and cool for a few minutes before adding optional toppings.

## \*Notes:

\*Leftover scones keep well at room temperature for two days or in the refrigerator for five days.

\*If adding fruit, use fresh or frozen. If frozen, do not thaw. Peel fruits such as apples, peaches or pears before chopping.

\*Overnight Instructions: Prepare scones through step 5. Cover and refrigerate overnight. Continue with the recipe the following day.

\*Over-Spreading: Start with very cold scone dough. Expect some spread, but if the scones are over-spreading as they bake, remove from the oven and press back into its triangle shape (or whatever shape) using a rubber spatula.



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