

# Cream Scones



Cream  
Scones...



Recipe Guide

## Cream Scones

### Recipe Overview

**Course  
Description**

These scones could not be simpler to bake or more delicious to eat. Simply mix ingredients in one bowl, shape, and bake. Perfect with butter and fresh preserves. Yield - 8 scones.

**Time**

2 hours

**Ingredients**

300 grams (2 ½ cups) All Purpose Flour (King Arthur flour recommended)
2 teaspoons Baking Powder
½ teaspoon Salt
1 tablespoon Sugar
85 - 95 grams (approximately ½ cup) Currants or other add-ins
354 - 370 grams (1 ½ - ¾ cups) Heavy Whipping Cream – cold
1 Orange for zesting (optional)
Sparkling Sugar, for garnish (optional)

**Equipment  
needed**

Mixing Bowl
Measuring Spoons
Measuring Cups
Pastry Knife or other utensil to cut scones for baking
Parchment Paper
Baking Sheets
Pastry Brush
Ruler

*Cream Scones*

### Cream Scones Recipe, Continued

**Directions**

Step	Action
1	Combine the flour, baking powder, salt, and sugar in a large bowl.
2	Stir in the currants and / or other add-ins (cranberries and orange zest).
3	Add approximately ¾ of the heavy whipping cream, mixing until the dough holds together without crumbling. (Lift dough and drizzle a little cream as needed to ensure the bowl is clean of dough.)
4	Lightly flour parchment paper and turn the dough out of the bowl onto the floured parchment paper.
5	Fold the dough onto itself to incorporate any dry bits (shape like a garlic bulb). Turn over so the smooth side is facing up.
6	Form the dough into a round disk about 7" in diameter and 1" thick.
7	Cut the dough into 8 even wedges and separate.
8	Lightly brush the top of the scones with heavy whipping cream.
9	Sprinkle with sparkling sugar, if desired.
10	Cover a baking sheet with parchment paper.
11	Place the scone wedges onto the prepared baking sheet.
12	Place the prepared baking sheet in the freezer for 20 minutes and preheat the oven to 400 degrees F. (This technique helps produce "Oven Spring", which causes the scones to have a high rise!)
13	Place the chilled baking sheet into the preheated oven.
14	Bake the scones for 15 – 27 minutes, until lightly brown. (Internal temperature – 201 degrees F.)
15	Store scones in airtight container or Ziploc bag at room temperature up to 3 days or freeze up to 1 month. Thaw scones before serving. To rewarm – preheat oven to 350 degrees F. and warm for 5 – 8 minutes or until heated through.