

BASIC SCONES

(Really yummy!)

prep time 10 MINUTES cook time 20 MINUTES total time 30 MINUTES

This is a basic recipe for scones. I used it to make blueberry scones, however it can be used to make plain scones flavored as desired. If you prefer a scone that is not very sweet, cut down on the sugar to 1/3 or 1/4 cup. See the post notes for other ideas on how to flavor the scones.

INGREDIENTS

- 2 cups (8.5 oz, 238 gr) all-purpose flour
- 1/2 cup (3.5 oz, 98 gr) granulated sugar
- 1 TBSP baking powder
- 1/2 tsp Morton kosher salt or table salt (use 1 tsp if using Diamond Kosher)
- 1/2 cup (1 stick, 4 oz, 112 gr) very cold unsalted butter, cut into small cubes
- 1 large egg, cold
- 1/2 cup (4 fl oz, 118 ml) heavy cream, cold
- 1 cup fresh or frozen blueberries or other mix-in (optional)
- a few tablespoons of additional heavy cream for brushing the tops
- turbinado sugar for sprinkling the tops (optional)

INSTRUCTIONS

1. Preheat the oven to 425F (220C).
2. In a large bowl whisk together the flour, sugar, baking powder, salt, and any other herbs or spices you may choose to add until well combined.
3. Add the pieces of cold butter and cut into the dough using a pastry cutter or a fork until the texture is coarse meal. Toss your berries or other mix-ins if using throughout the mixture at this point.
4. Lightly whisk together the heavy cream, the egg, and any zests or extracts you may decide to use. Pour the wet ingredients into the dry ingredients and mix just until the liquid is absorbed. The dough will be shaggy and crumbly at this point but it will come together on the counter.
5. Turn the dough out onto a lightly floured countertop. With floured hands, gently pat out the dough to about 1" thick. Fold the dough in half and then turn it 90 degrees. Pat out and fold again about 5 more times. Be very gentle with the dough here. (see the video for demonstration).
6. Pat the dough out to an 8 or 9-inch circle (about 1 inch thick) and cut into 8 triangle-shaped pieces.
7. Gently transfer the scones onto a parchment paper or silicone baking mat lined baking sheet. Brush lightly with cream and sprinkle liberally with turbinado sugar, if desired.
8. Place in the freezer for 5-10 minutes to firm up before baking. This is technically optional, but your scones won't spread as much if you do this.
9. Bake at 425F (220C) for 13-16 minutes until golden brown. If desired, sprinkle with extra turbinado sugar for more texture.

10. Store leftovers completely cooled in an airtight container for up to 2 days. OR wrap cooled scones in plastic wrap and store in the freezer for up to 3 months. Refresh in the oven at 325F (162C) until warmed through.

IDEAS FOR FLAVORING YOUR SCONES

ADD SPICES such as cinnamon, nutmeg, cardamom, clove, allspice, and ginger into the dry ingredients when mixing.

ADD HERBS such as mint, basil, rosemary, and thyme into the dry ingredients when mixing.

ADD CITRUS ZESTS such as orange, lemon, lime, and grapefruit into the liquid ingredients when whisking them together.

ADD EXTRACTS such as vanilla, lemon, almond, anise, and mint into the liquid ingredients when whisking them together.

ADD MIX-INS such as fresh or frozen berries (blueberries, raspberries, cherries, strawberries), chocolate chips, toasted coconut, chopped nuts (pecans, almonds, pistachios) after cutting in the butter and before adding the liquid.

ADD A GLAZE OR FROSTING if you want more of a dessert scone. A simple powdered sugar glaze made with lemon or orange juice or a light cream cheese frosting can be added after baking and cooled slightly for a sweeter more dessert-like scone.