

## Classic Scones *(NYT)*

- 260 g cake flour, more as needed  
(194 g white flour + 32 g cornstarch)
- ½ tsp salt
- 2 tsp baking powder
- 3 T sugar
- 70 g cold butter, cut into pieces
- 1 egg
- 120 to 180 g heavy cream, more for brushing or spoon over



1. Heat the oven to **230°C**.
2. Put the **flour**, **salt**, **baking powder** and **2 T of the sugar** in a food processor and pulse to combine.
3. Add the **butter** and pulse until the mixture resembles cornmeal.
4. Add the **egg** and just enough **cream** to form a slightly sticky dough. If it's too sticky, add a little flour, but very little; it should still stick a little to your hands.
5. Turn the dough onto a lightly floured surface and knead once or twice, then press it into a 19-mm-thick circle and cut into 5-cm rounds with a biscuit cutter or glass. Put the rounds on an ungreased baking sheet. Gently reshape the leftover dough and cut again. Brush the top of each scone with a bit of **cream** and sprinkle with a little of the remaining **sugar**.
6. **Bake for 9 to 11 minutes**, or until the scones are a beautiful golden brown. Serve immediately.