

Cream Scones

Makes 10 (6.5 cm)

- 260 g all-purpose flour
- 50 g white sugar
- 2 tsp baking powder
- ¼ tsp salt
- 75 g butter, cold, unsalted, cut into pieces
- 1 large egg, lightly beaten
- 1 tsp vanilla
- 120 ml milk, half-and-half or heavy cream



1. Preheat oven to **190°C**.
2. Sift together **flour**, **sugar**, **baking powder**, **baking soda**, and **salt** in a large bowl.
3. Cut in **butter** with a pastry blender or rub in with your fingers. (The mixture should look like coarse crumbs) Or use food processor to create same size butter bits in flour.
4. In a small measuring cup whisk together the **milk or cream**, beaten **egg** and **vanilla**. Add this mixture to the flour mixture
5. Stir just until combined. Do not overmix.
6. Transfer to a lightly floured surface and knead the dough gently four or five times and then pat into an 18-cm round. T
7. Using a lightly floured 6.5-cm- round cookie cutter, cut the dough into rounds and place them on a prepared cookie sheet, spacing a few inches apart.
8. Brush the tops of the scones with a little cream. (This helps to brown the tops of the scones during baking.)
9. **Bake for about 15-18 minutes** or until nicely browned and a toothpick inserted into the center of a scone comes out clean.
10. Remove from oven and transfer to a wire rack to cool.