



Scone Recipe Perfected

Camine Pappas / Serves 8 / April 2019

INGREDIENTS:

2 C all-purpose flour
½ C cold salted butter
½ C granulated sugar
1 T baking powder
1 C less 2 T heavy whipping cream
1 ½ t vanilla extract

METHOD:

Preheat oven to 425 degrees F.

Cut cold butter into 16 pieces, place in freezer for 5 minutes. Then add the flour, sugar, and baking powder to a bowl. Combine with fingers. Then add the cold butter and cut in with hands until it is distributed and the size of very small peas. Return flour with butter cut in to the freezer for 5 minutes. When removed add the milk and vanilla all at once. Stir to incorporate with a spatula, taking care not to over mix. Dump mixture out onto a floured surface. It will be a bit crumbly and some may remain at the bottom. Don't worry. Just leave it at the bottom. The less you handle the dough the more tender they'll be. Take your floured hands and mold it into a disc. Pressing it together very well so it is one cohesive dough disc. Cut into 8 pie shaped pieces. Place on a cookie sheet lined with parchment paper about 2 inches apart. Place dough in fridge for about 5 minutes. Then place in oven and cook for about 15-17 minutes, or until golden brown. Remove and let cool for about 10 minutes before removing to a plate.



To add blueberries, take ¼ C of fresh blueberries, tossed in about 1 T of flour. Add them right after the moist ingredients again being careful to just incorporate everything without over mixing. Bake as directed.

To add pecans, follow same directions for blueberries using less flour.

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