

BASIC SCONE STARTER RECIPE

INGREDIENTS:

DRY

2 3/4 cup flour
1/3 cup sugar
3/4 tsp salt
1 tbsp baking powder
1/2 cup very cold butter

WET

2 eggs
2 tsp vanilla extract
2/3 cup milk

TOPPING

2 tsp milk
2 tbsp finishing sugar

DIRECTIONS:

1. In a large bowl, whisk together all dry ingredients, excluding the butter.
2. Cut very cold butter into the dry mixture.
3. Work the butter into the mixture using your hands or a pastry cutter until the mixture becomes crumbly.
4. In a separate bowl, mix together all wet ingredients.
5. Add the wet mixture to the dry mixture.
6. Stir until the new mixture is moistened and holds together. This mixture will be sticky.
7. Add any desired fillings or flavorings to the mixture. Keep in mind that you want to stay away from adding anything too watery because it will change the consistency of your scones.
8. Line a baking tray with parchment paper.
9. Lightly sprinkle flour onto the parchment paper.
10. Scrape dough onto the parchment paper
11. Separate the dough into two halves.
12. Form each half into a ball.
13. Flatten dough to form a round. Each round should be approx. 5 inches in diameter and 3/4 inch thick.
14. Run a knife under cold water.
15. Slice each round into 8 wedges.
16. Carefully pull each wedge away from the center until none of the wedges are touching.
17. Brush the top of each wedge with milk.
18. Sprinkle wedges with sanding sugar.
19. Preheat your oven to 425 degrees Fahrenheit.
20. Put the scones in the freezer for 30 minutes.
21. After freezing for 30 minutes, bake the scones for 20 minutes.
22. Allow the scones to cool 10 minutes before serving.

**THE
ROLLING
SCONES**

