

The Best Scones



Shown: chocolate cherry scones

Basic Scone Ingredients

- 2 cups all-purpose flour
- ½ cup sugar
- ½ teaspoon kosher salt
- 2 ½ teaspoons baking powder
- ½ cup (1 stick) unsalted butter, frozen
- ½ cup PLUS 1 tablespoon heavy cream or buttermilk, SUPER cold
- 1 large egg
- 1 ½ teaspoons pure vanilla extract
- 1 - 1 ½ cups add-ins
- 2 tablespoons heavy cream
- 2 tablespoons sanding sugar (optional)

Sweet add-ins: chocolate chips, dried fruit, nuts, fresh or still-frozen berries, peeled and diced apples tossed in 1 tablespoon brown sugar and ½ teaspoon cinnamon,

Savory add ins: cheddar or parmesan cheese, chopped olives, chives, diced ham, ½ cup chopped herbs and 2 tablespoons minced garlic,
***if making savory scones, decrease sugar to 2 tablespoons and skip the vanilla extract.*

Steps

1. Whisk flour, sugar, salt and baking powder in a large bowl. Grate the frozen butter with a box grater. Add it to the flour mixture and combine with a pastry cutter or two forks until the mixture resembles large crumbs.
2. Whisk the cream or buttermilk with the egg and vanilla extract in a measuring cup or small bowl. Pour over the flour mixture. Stir briefly and add mix-ins (careful with the berries as you don't want them to break). Mix together until everything appears moistened. Using your hands and working quickly begin gathering the dough together into a large bowl. Try not to over-handle the dough as you don't want the butter to melt.
3. Dump the dough out onto a piece of parchment paper. Using the paper and your hands, form the dough into a flat rectangle about 5-inches wide by 12-inches long. Use the paper to cover the dough and refrigerate for 2 hours before slicing.
4. Preheat oven to 400°F. Remove dough from the refrigerator and cut into triangles by alternating the knife along the rectangle. Place scones on a parchment-lined baking sheet pan. Leave a little room around each scone as they will spread a bit. Brush with cream and sprinkle with sanding sugar (for sweet scones) or sea salt (for savory scones).
5. Bake for 18 - 25 minutes or until the sides are turning golden brown. Allow to cool fully on sheet pan before applying glaze (if using).

*These are best eaten within a few days of baking. Make sure to store in an airtight container.

Glaze Ideas/Options

Citrus (1 cup confectioners' sugar, sifted
1 teaspoon orange, lemon or lime zest
1-2 tablespoons fresh orange, lemon, lime juice)

Spice (1 cup confectioners' sugar, sifted
1 teaspoon cinnamon or pumpkin pie spice, 1
teaspoon vanilla bean paste,
1-2 tablespoons milk or cream)

Berry (1 cup confectioners' sugar, sifted
1 tablespoon raspberry or strawberry powder,
1-2 tablespoons milk or cream)