

Vanilla Bean Scones

Makes One Dozen Mini Scones



Steps

1. In the bowl of a food processor, pulse together the flour, sugar, salt and baking powder. Add the vanilla extract and vanilla bean paste, pulse once more.
2. With the machine running, slowly pour in the heavy cream. As soon as the mixture pulls away from the side of the bowl and forms a ball you are done with the cream - meaning you may not have to use all of it.
3. Carefully remove the dough to a piece of parchment paper and form the dough into a **narrow** rectangle. Chill the dough in the refrigerator overnight (if you have time) or pop it in the freezer for 30 minutes.
4. **Preheat oven to 375°F.** Once the dough has chilled, peel back the parchment paper and cut the dough into 12 triangles (moving the knife from side-to-side).
5. Using the same piece of parchment paper as a liner for a baking sheet pan, spread the scones out as they will spread a bit in the oven.
6. Bake for approximately 15 minutes or until the sides have started to turn golden brown. Allow scones to fully cool before drizzling on the glaze.

For the glaze:

- Whisk all glaze ingredients together until there are no lumps. If glaze is too thick add one teaspoon of milk.

Ingredients

For the Dough

- 1 ½ cups all-purpose flour
- ¼ cup sugar
- 2 teaspoons baking powder
- A couple pinches of Kosher salt
- ½ teaspoon vanilla extract
- 1 teaspoon vanilla bean paste
- ¾ cup PLUS 1 tablespoon SUPER COLD heavy cream

For the Glaze

- 1 cup confectioners' sugar
- 1 teaspoon vanilla bean paste
- 1-2 tablespoons milk