

## Baking at Home Old Fashioned Scones

### Ingredients

6 Cups Flour

6 tsp Baking Powder

1 Cup Cold Unsalted Butter (cut into pieces)

3 tsp Vanilla

$\frac{3}{4}$  Cup White Sugar

$\frac{3}{4}$  tsp Salt

3 Eggs (lightly beaten)

1  $\frac{1}{2}$  Whipping Cream

In one large bowl combine flour, sugar, baking powder and salt. Cut in butter (butter must be cold) with a pastry blender or two knives. The mixture should look like coarse crumbs.

In a separate bowl beat eggs and whisk in whipping cream and vanilla. Make a well in dry mixture and pour in liquid. Gently mix with a fork, slowly adding dry to liquid. Stir until just combined. Pour out bowl on to a lightly floured surface and knead sparingly until the mixture is combined. The dough should be elastic but not sticking to fingers. If the dough is too sticky, knead in small amounts of flour at a time. However, if the dough is too dry add small amounts of cream until mass is pliable.

Roll out dough to  $\frac{1}{2}$  inch thick. Flour desired medium round cutter and cut out as many as possible in the first roll as every time you re-roll the dough becomes tougher.

Place on tray with parchment paper. Scones should be spaced a few inches apart. Brush tops of scone with egg white (lightly beaten) to help with browning.

Bake at 375 F for 15 – 18 minutes or until nicely browned and toothpick inserted into the center comes out clean. Remove from oven and transfer to wire rack to cool.

If scones are thicker: 350F for longer, to ensure lightly brown outside and cooked inside.

