

# Scones

## Ingredients

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### *DOUGH*

11 ½ ounces KA Unbleached AP Flour

⅓ cup sugar

¾ teaspoon salt

1 tablespoon baking powder

4 ounces cold butter

1½ cups optional chopped dried fruit, or chocolate or other flavored chips, nuts.

2 large eggs

2 teaspoons vanilla extract, or 1 teaspoon Fiori de Sicilia

½ cup whole milk, add 1 to 3 tablespoons if dough is dry.

### *TOPPING*

2 teaspoons milk

2 tablespoons sparkling white sugar, cinnamon sugar, or raw sugar crystals, optional



## Method

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1. In food processor mixing bowl, whisk together the flour, sugar, salt, and baking powder. Cut ice cold butter into 8 pieces. Scatter over the top of flour and process. Work in the butter just until the mixture is crumbly. Without processor, cut butter into the flour until well incorporated, it's OK for some larger chunks of butter to remain.
  2. Stir optional fruit, chips, and/or nuts into dry ingredients Do NOT process!
  3. In a separate mixing bowl, whisk together eggs, vanilla or other flavor, and half/half or milk. Add dry ingredients. Stir until all is moistened and holds together.
  4. Line a baking sheet with parchment. Sprinkle the parchment with a bit of flour.
  5. Scrape the dough onto the floured parchment or pan, and divide it in half. Round each half into a 5" circle (if you haven't incorporated any add-ins); or a 6" circle (if you've added fruit, nuts, etc.). The circles should be about ¾" thick.
  6. Brush each circle with milk. Sprinkle with coarse white sparkling sugar or cinnamon sugar.
  7. Using a knife or bench knife that you've run under cold water, slice each circle into 6 wedges.
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**8.** Carefully pull the wedges away from the center to separate them just a bit; there should be about 1/2" space between them, at their outer edges.

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**9.** For best texture and highest rise, place the pan of scones in the freezer for 30 minutes, uncovered. Chilling the scones relaxes the gluten in the flour, which makes the scones more tender and allows them to rise higher. It also chills the fat, which will make the scones a bit flakier. While the scones are chilling, preheat the oven to 425°F.

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**10.** Bake scones for 20 to 25 minutes, or until golden brown. When you pull one away from the others, it should look baked all the way through; the edge shouldn't look wet or unbaked.

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**11.** Remove scones from the oven, and cool briefly on the pan. Serve warm with butter, honey or jam, if you like. When they are completely cool, wrap in plastic and store at room temperature for up to several days. To reheat room-temperature scones, place on a baking sheet, tent lightly with foil, and warm in a preheated 350°F oven for about 10 minutes.

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**12.** Scones are best served warm. They're delicious as is, but add butter and/or jam, if you like. To reheat room-temperature scones, place on a baking sheet, tent lightly with foil, and warm in a preheated 350°F oven for about 10 minutes.

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**13.** Want to make scones well ahead of time? Simple. After the unbaked scones' 30 minutes in the freezer (or whenever they're frozen solid), place them in a zip-top plastic bag. Return to the freezer, and store for up to a month. Bake as directed (without thawing), adding a couple of extra minutes if needed. Cover with aluminum foil the last few minutes to avoid over browning.

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**14.** To make scones with other flavors, omit the Fiori de Sicilia:

Chocolate Chunk Scones: Add 1 cup chocolate chunks (milk, dark, or a mixture) to the dry ingredients. For a little extra crunch, add 1/2 cup cacao nibs.

Lemon Blueberry Scones: Add 2 cups blueberries (fresh or frozen) and 1 tablespoon lemon zest to the dry ingredients.

Triple Cinnamon Scones: Add 2 teaspoons ground cinnamon and 1 cup cinnamon chips to the dry ingredients. Savory scone variations: Starting with the recipe above, omit the vanilla and reduce the sugar to 2 tablespoons.

To make savory scones: Reduce the sugar to 2 tablespoons and omit the vanilla. Add 1 to 2 cups of savory add-ins, like cheese, fresh or dried herbs, crumbled bacon, etc., right after you've worked in the butter, and before adding to the liquid.

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(Yield: 12)