



Scones



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Scones

Introduction

Scones are a delightful pastry that originated in the British Isles, known for their crumbly texture and slightly sweet flavor. They are often enjoyed at tea time, served with clotted cream and jam. This recipe for scones is easy to follow, making it perfect for both novice and experienced bakers. With a few simple ingredients, you can create a delicious treat that pairs beautifully with your favorite beverage.

Detailed Ingredients with measures

- All-purpose flour: 2 cups
- Baking powder: 1 tablespoon
- Sugar: 1/4 cup
- Salt: 1/2 teaspoon
- Unsalted butter: 1/2 cup, cold and cubed
- Milk: 3/4 cup
- Egg: 1 large (optional, for brushing)
- Optional add-ins: dried fruit (like raisins or cranberries), chocolate chips, or herbs

Prep Time

Approximately 15 minutes. This includes gathering your ingredients and preparing the dough.

Cook Time, Total Time, Yield

Cook time: 15-20 minutes

Total time: 35 minutes

Yield: 8-10 scones, depending on size

Enjoy baking these delightful scones and share them with family and friends for a cozy treat!



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Scones

Detailed Directions and Instructions

Prepare the Dough

In a large mixing bowl, combine flour, baking powder, sugar, and salt. Mix the dry ingredients thoroughly. Cut in cold butter with a pastry cutter or your fingers until the mixture resembles coarse crumbs.

Add Wet Ingredients

In another bowl, whisk together milk and an egg. Gradually pour the wet ingredients into the dry mixture, stirring just until combined. Be careful not to overmix.

Form the Scones

Turn the dough out onto a lightly floured surface. Gently knead it a few times until it comes together. Pat the dough into a circle or rectangle about 1 inch thick. Use a sharp knife or dough cutter to cut into triangles or rounds.

See also [Salted Caramel Cookies](#)

Prepare for Baking

Place the scones on a baking sheet lined with parchment paper. Brush the tops with a little milk or beaten egg for a golden finish.

Bake the Scones

Preheat your oven to 200°C (400°F). Bake the scones for 15-20 minutes or until they are golden brown and cooked through.

Cool and Serve

Remove the scones from the oven and let them cool on a wire rack. Serve warm or at room temperature with butter, jam, or cream.

Notes**Texture Preference**

For a softer scone, do not knead the dough too much and ensure your butter is very cold when cut into the flour.

Flavor Variations

Consider adding chocolate chips, dried fruit, or citrus zest to the dough for additional flavor.

Storage Suggestions

Store any leftover scones in an airtight container at room temperature for up to 2 days, or freeze for longer storage.

Serving Suggestions

These scones pair well with tea, coffee, or as part of a larger breakfast spread.



Scones

Cook techniques

Mise en Place

Prepare all ingredients and tools before starting. Measure out flour, sugar, and baking powder, and have your butter cut into small cubes and chilled.

Cutting in Butter

Use a pastry cutter or your fingers to blend the cold butter into the flour mixture until it resembles coarse crumbs. This helps create a flaky texture in the scones.

Handling the Dough

Be gentle when mixing the wet and dry ingredients together. Overworking the dough can lead to tough scones. Mix until just combined.

Shaping the Scones

Pat the dough into a disc about 1 inch thick. Use a floured cutter or knife to cut into triangles or circles for even baking.

See also Fresh Strawberry Muffins

Chilling the Dough

If time permits, chill the shaped scones in the refrigerator for 15 minutes before baking. This helps maintain their shape and enhances the texture.

Baking

Bake scones in a preheated oven until golden brown. Keep an eye on them towards the end of the baking time to prevent over-baking.

Cooling

Allow the scones to cool on a wire rack for a few minutes after baking to enhance their texture and flavor.

FAQ

Can I use whole wheat flour instead of all-purpose flour?

Yes, you can substitute whole wheat flour, but it may result in denser scones. Consider adding some all-purpose flour for a lighter result.

How do I know when the scones are done baking?

Scones are done when they are golden brown on top and a toothpick inserted into the center comes out clean.

Can I make the dough ahead of time?

Yes, you can prepare the dough in advance and refrigerate it. Just shape the scones before baking them.

What can I add to the scones for flavor?

You can add fruits like raspberries or blueberries, chocolate chips, nuts, or spices like cinnamon for extra flavor.

How should I store leftover scones?

Store scones in an airtight container at room temperature for up to 2 days. For longer storage, freeze them and reheat when needed.



Scones

Conclusion

Scones are a versatile and delightful treat that can be enjoyed on various occasions. Whether served with clotted cream and jam or paired with a warm cup of tea, these baked goods offer a wonderful balance of flavors and textures. Experimenting with different ingredients can lead to unique and delicious results, making scones a favorite for many.

See also Cheesy Broccoli Chicken Casserole

More recipes suggestions and combination

Fruit Scones

Incorporate fresh or dried fruits such as blueberries, cranberries, or strawberries into your scone mixture for a burst of natural sweetness.

Cheese and Herb Scones

Add grated cheese and a selection of herbs like rosemary or chives to create savory scones that pair perfectly with soups and salads.

Chocolate Chip Scones

Mix in chocolate chips for a sweet twist that chocolate lovers will adore, making them a delicious breakfast or dessert option.

Citrus Zest Scones

Enhance the flavor by adding zest from oranges, lemons, or limes, giving your scones a refreshing and zesty finish.

Nuts and Seeds Scones

Incorporate nuts such as walnuts or almonds, or add seeds like poppy or sesame for added texture and nutrition.

Spiced Scones

Introduce spices such as cinnamon, nutmeg, or cardamom to your scone dough for a warm and comforting flavor profile.



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