

# Buttery Tea-Time Scones, Baked from Scratch



Ingredient	Metric	U.S. Measurement
Butter	120g	8.5 tbsp
All-purpose flour	280g	2 1/4 cups
Sugar	70g	1/3 cup
Baking powder	2 tsp	2 tsp
Egg	1	1
Heavy cream	120g	1/2 cup
Vanilla extract	5g	1 tsp
Salt	pinch	pinch
Egg (for egg wash)	1	1

## Instructions

1. Preheat oven to 350°F (180°C).
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. Add cold, cubed butter and cut into the dry ingredients until the mixture resembles coarse crumbs.
4. In a separate bowl, whisk together the egg, cream, and vanilla.
5. Pour the wet ingredients into the dry ingredients and mix just until combined. Do not overmix.
6. Turn the dough onto a lightly floured surface and gently shape it into a disc about 1-inch thick.
7. Cut into triangles and place on a parchment-lined baking sheet.
8. Brush tops with egg wash and sprinkle with coarse sugar if desired.
9. Bake for 18-20 minutes, or until golden brown on top.
10. Serve warm with butter, jam, or as desired.

## Note & Storage

- Do not mix wet and dry ingredients all at once-combine gradually to avoid overmixing.
- Sprinkling coarse sugar (like turbinado or raw sugar) before baking is optional but adds a nice crunch and finish.
- Best enjoyed fresh, but can be stored in an airtight container at room temperature for up to 2 days.
- To reheat, warm in a 300°F (150°C) oven for 5-7 minutes.