



SCONES

Scones are one of my favourite breakfast treats -- and for a pastry, they come together so quickly!

Some tips to help ensure a flaky scone... use butter straight from the fridge or freezer. If you don't have cold butter on hand, pop it in the freezer for a few minutes prior to baking. You should also keep your milk cold for as long as possible! Cold butter that melts in the oven while baking will release steam and give you a perfect, flaky texture.

Best Ever Scones

Prep Time: 15 minutes

Bake Time: 10-12 minutes

Supplies: large bowl, grater, large knife or bench scraper, rolling pin

Ingredients:

3 ¼ cup flour

⅓ cup sugar

½ teaspoon salt

½ teaspoon baking soda

2 ½ teaspoons baking powder

¾ cup butter

1 ⅓ cup milk + 1 tablespoon

Method:

1. Preheat oven to 425F and prepare a standard size baking sheet with parchment paper
2. In a large bowl combine flour, baking soda, baking powder, salt and sugar. Stir to combine.
3. Grate or cut in cold butter.

TIP: you read that right! Grate! Like it's cheese... this will help get your butter into tiny pea sized pieces without touching it and heating it up!

4. Time to get messy - with clean hands, work the flour and grated butter together until your dough resembles coarse bread crumbs and no large chunks of butter remain.
5. Slowly add the milk, using your hands or a spatula to bring the dough together.

- TIP: Hold back some milk. This will be a shaggy, drier dough to work with. Add extra only as you need.
6. Turn your dough out onto a lightly floured surface and pat together into a rough rectangle roughly 8x8 inches.
- TIP: This is my favourite trick to get super duper flaky scones: cut the dough into four equal pieces and stack them onto one another. Then roll the dough out in preparation for cutting and baking.
7. Moving quickly, roll the dough out in a 6x14 inch rectangle. Cut directly down the middle then into 2-3 inch sections.
8. Move onto a baking sheet and brush scones with 1 tablespoon of butter.
- TIP: If you don't have a pastry brush, fingertips dipped into milk and lightly tapped on each scone will work just fine.
9. Bake for 12 minutes and allow to cool for a few minutes.
10. Serve warm, with butter and jam!

Scones will keep in a container for 2-3 days or will keep in freezer bags for 1 month.