Cream Scones Recipe

Preheat oven to 375 degrees F (190 degrees C) and place the rack in the middle of the oven. Line a cookie sheet with parchment paper.

In a large bowl, whisk together the flour, sugar, baking powder and salt. Cut the butter into small pieces and blend into the flour mixture with a pastry blender or two knives. The mixture should look like coarse crumbs. In a small measuring cup combine the whipping cream, beaten egg and vanilla. Add this mixture to the flour mixture. Stir just until combined. Do not over mix.

Knead dough gently four or five times and then pat the dough into a circle that is about 7 inches (18 cm) round. Then, using a 2 1/2 inch (6.5 cm) round cookie cutter, cut the dough into rounds. Place the rounds on the prepared cookie sheet, spacing a few inches apart. Brush the tops of the scones with a little cream. (This helps to brown the tops of the scones during baking.)

Bake for about 15 - 18 minutes or until nicely browned and a toothpick inserted into the center of a scone comes out clean. Remove from oven and transfer to a wire rack to cool. Serve with Devon cream or softly whipped cream and your favorite jam.

These scones freeze very well.

Makes about 10 - 2 1/2 inch (6.5 cm) round scones.

Cream Scones:

2 cups (260 grams) all-purpose flour
1/4 cup (50 grams) granulated white sugar
2 teaspoons (10 grams) baking powder
1/4 teaspoon salt
1/3 cup (76 grams) cold unsalted butter, cut into pieces
1 large egg, lightly beaten
1 teaspoon pure vanilla extract
1/2 cup (120 ml) milk or heavy cream (contains 35-40% butterfat)

Glaze:

Cream