

Scones

Wet Ingredients:

1 stick butter, chilled and cut into cubes
¾ cup half and half
1 egg
1 T milk

Dry Ingredients:

2 ½ c flour
¼ c sugar
1 T baking powder

Folded-in Ingredients:

** ½ c of either chocolate chips, currants, dried blueberries, etc.

*** or add lemon zest, orange zest, nuts, etc.

Place dry ingredients in food processor and pulse on and off until they are mixed. Add the cold butter and pulse until mixture resembles coarse meal.

Pour the half and half over the flour mixture and process for about ten seconds until the dough forms large curds. Scrape the dough onto a lightly floured work space.

Knead in the folded-in ingredients.

Either wrap up dough to refrigerate (recommended as the dough shapes better after being chilled) or pat / roll the dough ½ inch thick. Cut into 2 ¼-inch rounds or whatever shape strikes your fancy. Gently reroll the scraps and continue to cut all the dough. Place the scones on an ungreased cookie sheet and chill for 15 minutes.

Mix 1 tablespoon of milk and egg. Using a paper towel or your hands or a pastry brush, moisten with the egg wash. Sprinkle generously with white sugar. Bake at 325 until the tops are lightly colored, about 15 minutes.

Makes approximately 12 scones. Usually double the recipe.