

Classic Scones

Submitted by Lori Goldmann



2 cups flour
1/2 cup sugar
1 Tbsp baking powder
1/4 tsp salt
Zest from 1 lemon; finely grated
6 Tbsp cold butter, cubed
1/2 cup + 1-3 Tbsp heavy cream
1 egg, beaten
Course sanding sugar

Preheat oven to 425°.

In a large bowl, whisk together flour, sugar, baking powder, salt and zest. Cut in cold, cubed butter with a pastry blender or fork until just a few pieces of pea-sized butter remain. In a measuring cup, stir together 1/2 cup heavy cream and egg. Pour over flour mixture and gently and lightly stir together with a fork. Add more cream if necessary, 1 Tbsp at a time, stirring just until dough comes together – do not overmix or scones will be tough. Gather dough together in the bowl and turn 4-5 times to pick up small pieces and crumbs. Turn into well-floured surface.

Working quickly so dough doesn't warm too much, gently pat dough into two 1-inch thick rounds. With a floured knife, cut each round into 8 wedges. Lightly brush tops with 1 Tbsp cream and then sprinkle with course sugar. Place 2" apart on ungreased cookie sheet. Bake 8-9 minutes just until scones begin to brown and are set. Do not overbake! Remove to cooling racks right away and cool completely. Serve with jam.

