

Basic Scone Recipe

PREP TIME: 10 MINS

COOK TIME: 16 MINS

TOTAL TIME: 26 MINS

A basic scone recipe for tender, moist, butter-y scones that are so quick and easy to make! Perfect as-is with just butter and jam, or you can get creative and add fruit, spices, or chocolate.

SERVINGS: 12

CALORIES: 199 KCAL

Ingredients

- 2 cups all-purpose flour
- 1/3 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1/2 cup (1 stick) unsalted butter, cold
- 1/2 cup heavy whipping cream cold

Instructions

1. Preheat the oven to 375 degrees F and line a baking sheet with parchment.
2. Place the flour, sugar, baking powder, and salt in the bowl of a food processor, and pulse to combine.
3. Cut the butter into pieces, and add to the food processor.
4. Pulse the food processor until the mixture resembles coarse meal.
5. With the food processor running on low speed, stream in the cream.
6. When the dough has gathered itself into a ball, turn off the food processor and divide the dough into two equal portions.
7. Flatten each portion of dough into a disc shape, about 1 1/2-inches thick.

8. Score each disc into 6 triangles with a knife, and pull the triangles slightly away from one another (allowing about 1/2-inch in between).
9. Bake the scones for 14 to 18 minutes, or until set in the centers and slightly golden on the bottoms.

Recipe came from:

<https://bakingamoment.com/basic-scone-recipe/#wprm-recipe-container-80998>