



Classic Scottish Scones



serves 6-8



30 minutes

INGREDIENTS

2 $\frac{1}{2}$ cups all-purpose flour

1 tablespoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ cup sugar (plus extra for top of scones)

$\frac{1}{2}$ cup (1 stick) chilled butter, cubed

1 cup half and half (plus extra for top of scones)

Fruit jam and clotted cream or whipped cream for serving.

Other helpful items:

baking pan

Parchment paper

$2 \frac{1}{2}$ inch biscuit cutter

Pastry cutter



DIRECTIONS

Preheat the oven to 425°F

In large mixing bowl, sift together flour, baking powder, salt, and sugar.

Next, add the chilled, cubed butter.

Using your fingertips, rub the butter into the flour mixture until it resembles fine breadcrumbs. You can also use a pastry cutter for this.

Stir in the half and half and mix until a soft dough forms. Turn the dough onto a lightly floured surface and knead lightly to form a ball.

Roll the dough out on the floured surface until it is 1 inch thick. Using a $2 \frac{1}{2}$ inch biscuit cutter, cut the dough into 7 or 8 scones.

Place scones on a parchment-lined baking pan. Brush the top of each scone with half and half then sprinkle a little sugar on each one.

Place the prepared scones into the preheated oven and bake for 15 minutes or until the scones have risen and are a nice, golden-brown color.

Remove and let cool on a cooling rack.

For the fake clotted cream:

Place one cup of heavy whipping cream in an electric mixer and beat on high until very stiff peaks are formed. You can add 2 tablespoons of powdered sugar if you'd like the cream sweetened.

Serve scones with fruit jam and the whipped cream. Enjoy!