

ENGLISH SCONES

🕒 40 minutes 🍴 8 pieces



INGREDIENTS:

320 g all-purpose flour
¼ teaspoon salt
4 teaspoons baking powder
85 g butter, cold
3 tablespoons granulated sugar
175 ml milk
1 teaspoon lemon juice
1 teaspoon vanilla extract
1 egg, beaten

1. Preheat oven to 200° C.
2. In a large bowl mix flour with the salt, baking powder and sugar. Add the butter, then rub it in with your fingers until the mixture looks like fine crumbs.
3. Heat up the milk on the stove until warm but not hot. Add the vanilla and lemon juice, then set aside for a moment.
4. Add the milk mixture to the dry mixture and combine them quickly with a fork.
5. Scatter some flour on the work surface and tip the dough out. Fold the dough over 2-3 times until it's a little smoother. Don't overwork the dough! Pat into a round about 4 cm high.
6. Use a cookie cutter (or a round glass) Ø about 6 cm and plunge into the dough. Repeat until all the dough is used. You should get about 8 scones.
7. Brush the tops with egg wash, then place onto a baking tray lined with baking sheet.
8. Bake for 10-15 minutes until risen and golden on the top.
9. Eat just warm or cold on the day of baking.

English Scones are traditionally eaten with jam and clotted cream. Clotted cream is hard to find in Switzerland but you can also use butter or mascarpone as an alternative.