**Light and Tender Cream Scones**

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| Makes 8 scones  Ingredients  ***For Dough*** 500 mL flour, spooned into measuring cup and leveled off with knife 2.5 mL salt 20 mL baking powder 60 mL sugar 90 mL (1/3 cup) unsalted cold butter, cut into 1/2-inch pieces 2 large egg 150 mL heavy cream (do not substitute milk or light cream)  ***For Topping*** 1 large egg, beaten –share between unit 60 mL brown sugar (also called raw sugar or turbinado)  Directions  1.  Preheat oven to 425 degrees. Line a baking sheet with parchment paper.  2. Combine the flour, salt, baking powder and sugar in bowl add the cold butter and use pastry blender until mixture resembles course meal with pea-size clumps of butter within.   4. Add eggs and 125 mL cup of heavy cream and mix *just* until mixture comes together in clumps. The dough should be a bit sticky. If it seems dry, add remaining 2 tablespoons heavy cream and stir again until just combined.   5. Dust a work surface lightly with flour, then dump scone dough onto surface. Knead very gently a few times until dough comes together into a ball. (Sprinkle more flour, little by little, if dough is too sticky to work with.) Press dough into a flat circle about 3/4-inch high, Brush lightly with beaten egg and cover with demerara sugar. then use a sharp knife to cut into 8 wedges. Transfer wedges to prepared baking sheet. Bake for 10-12 minutes, until tops are lightly golden and firm to the touch. Serve warm with butter or softly whipped cream and jam.  Use 1 cookie sheet for the unit. |