**Light and Tender Cream Scones**

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| Makes 8 sconesIngredients***For Dough***500 mL flour, spooned into measuring cup and leveled off with knife2.5 mL salt20 mL baking powder60 mL sugar90 mL (1/3 cup) unsalted cold butter, cut into 1/2-inch pieces2 large egg150 mL heavy cream (do not substitute milk or light cream)***For Topping***1 large egg, beaten –share between unit60 mL brown sugar (also called raw sugar or turbinado)Directions1.  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. |