**Light and Tender Cream Scones**

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| Makes 4 scones  Ingredients  ***For Dough*** 1 cup flour, spooned into measuring cup and leveled off with knife 1/4 teaspoon salt 2 teaspoons baking powder 2 tablespoons sugar 3 tablespoons unsalted cold butter, cut into 1/2-inch pieces 1 large egg 1/3-1/2 cup heavy cream (do not substitute milk or light cream)  ***For Topping*** 1 large egg, beaten –share between unit 2 tablespoons demerara 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 egg and 1/3 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, then use a sharp knife to cut into 4 quarters. Transfer wedges to prepared baking sheet.  Brush lightly with beaten egg and sprinkle with demerara sugar. 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. |