

Light and Tender Scones

250 mL all purpose flour
1 mL salt
10 mL baking powder
30 mL sugar
45 mL cold margarine
1 egg
50 mL whole milk or light cream

Topping - 15 mL brown sugar

1. Preheat oven to 425 °F. Line Baking sheet with parchment paper.
2. Combine the flour, salt, baking powder, and granulated sugar in a large mixing bowl.
3. Cut the cold margarine into the dry ingredients using a pastry blender until mixture resembles small peas or coarse crumbs.
4. Beat egg and milk together.
5. Add the milk/egg mixture to the dry ingredients, gradually, and just until dough forms. Reserve approximately 15 mL of the milk/egg to be brushed on top after shaping the dough.
6. Turn dough out onto a lightly floured counter and knead 8 - 10 times and until dough comes together into a ball.
7. Press dough into a flat circle about 1.5 cm thick. Brush lightly with reserved milk/egg and sprinkle with brown sugar.
8. Use a metal spatula to divide the dough into 8 equal sized wedges.
9. Transfer wedges onto prepared pan. Bake for 10 - 12 minutes until tops are lightly golden and firm to the touch.