

Master Scone Recipe -Sallys Baking addiction

Ingredients

- 2 cups (250g) **all-purpose flour** ([spoon & leveled](#)), plus more for hands and work surface
- 1/3 cup (80mL) **granulated sugar** (if making savoury, reduce to 1/4 cup)
- 1/2 teaspoon **salt**
- 1 Tbsp (15mL) **baking powder**
- 1/2 cup (1 stick; 115g) **unsalted butter**, frozen
- 1/2 cup (120ml) **heavy cream** or **buttermilk** (plus 2 Tbsp for brushing)
- 1 large **egg**
- 1 and 1/2 teaspoons **pure vanilla extract**
- 1–1.5 cups **add-ins** such as chocolate chips, berries, nuts, fruit, etc
- **optional:** 1/2 – 1 teaspoon ground cinnamon, [coarse sugar](#), and toppings such as [vanilla icing](#), [salted caramel](#), [lemon icing](#), [maple icing](#), [brown butter icing](#), [lemon curd](#), [orange icing](#), [raspberry icing](#), dusting of confectioners' sugar

Instructions

1. Whisk flour, sugar, salt, and baking powder together in a large bowl. Grate the frozen butter using a [box grater](#). Add it to the flour mixture and combine with a [pastry cutter](#), two forks, or your fingers until the mixture comes together in pea-sized crumbs. See video above for a closer look at the texture. Place in the refrigerator or freezer as you mix the wet ingredients together.
2. Whisk 1/2 cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the add-ins, then mix together until everything appears moistened.
3. **To make triangle scones:** Pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more Tablespoons heavy cream. Press into an 8-inch disc and, with a sharp knife or [bench scraper](#), cut into 8 wedges. For smaller scones, press dough into two 5-inch discs and cut each into 8 wedges. **To make 10-12 drop scones:** Keep mixing dough in the bowl until it comes together. Drop scones, about 1/4 cup of dough each, 3 inches apart on a lined baking sheet.
4. [Brush](#) scones with remaining heavy cream and for extra crunch, sprinkle with coarse sugar. (You can do this before or after refrigerating in the next step.)
5. Place scones on a plate or lined baking sheet (if your fridge has space!) and refrigerate for at least 15 minutes.

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6. Meanwhile, preheat oven to 400°F (204°C).
7. Line a large baking sheet with parchment paper or silicone baking mat(s). If making mini or drop scones, use 2 baking sheets. After refrigerating, arrange scones 2-3 inches apart on the prepared baking sheet(s).
8. Bake for 18-26 minutes or until golden brown around the edges and lightly browned on top. Larger scones take closer to 25 minutes. Remove from the oven and cool for a few minutes before topping with optional toppings listed in the ingredients.
9. Leftover scones keep well at room temperature for 2 days or in the refrigerator for 5 days.