English Scones

English Scones from the original efishinsea.net site from 2004!



SERVINGS 8 scones

Ingredients

- **2 Cups** all-purpose flour
- **2 Teaspoons** baking powder
- **2 Tablespoons** granulated sugar
- **1/2 Teaspoon** salt
- **1/3 Cup** unsalted butter (chilled and cut into 1/2 inch pieces)
- **1/2 Cup** milk
- **1** Large egg (beaten)

Glaze

- **1** Large egg (beaten)
- **1 Tablespoon** milk

Method

1. Preheat oven to 400'F (205' C) and place rack in center of oven.
2. Line a baking pan with parchment paper or lightly spray with a non-stick vegetable oil.
3. For the glaze, mix together the beaten egg and milk and set aside.
4. In a large bowl, whisk together flour, baking powder, sugar and salt. In a measuring cup, combine the milk with the beaten egg. With a pastry blender, two knives, or your finger tips, rub the butter into the flour mixture until it resembles coarse crumbs. Make a well in the center of the

dry ingredients and add the liquid. Mix together with a wooden spoon, making sure you do not overwork the dough. Just mix until dough forms moist clumps.

5. Gather dough together and transfer to a lightly floured surface. Gently knead dough until it forms a ball (about 10 seconds). Roll out dough until it is 1 inch thick. With a floured 2 1/2 inch cutter, cut out rounds and place on prepared baking pan. Knead together scraps and cut out remaining scones. Brush scones with glaze and bake for 15 minutes or until lightly brown on the top. Remove from the oven and cool on a wire rack.

Notes

> Makes 8 scones.
> Baking on a stone works well too in place of the pan+parchement mentioned above.