

CLASSIC CREAM SCONES

Makes 8-12 standard (depending on how you like to cut them) or 16 small scones (total batch weight about 800 g).

- 320 g / 2.5 cups (11.3 ounces) all purpose flour (or try 220 g ap + 100 g spelt or whole wheat pastry flour)
- 50 g / 3 tablespoons + 1 teaspoon sugar
- 14 g / 1 tablespoon baking powder
- 2 g / ¼ teaspoon salt
- Grated zest of 2 lemons (OPT)
- 140 g / 10 tablespoons (5 ounces) unsalted butter, cold/diced
- 1 large egg + 1 large yolk, cold
- 1.5 teaspoons vanilla extract
- 220 ml / one cup minus 4 teaspoons heavy cream, cold. NOTE a one cup glass Pyrex measuring cup works well here since you'll be adding the egg and vanilla into the cream.

1. Whisk the flour, sugar, baking powder, salt and lemon zest, if using, together in a bowl.
2. Sand the cold butter into the mixture by hand, flattening the butter pieces with your fingertips. Visible pieces of butter are good!
3. If using “add-ins” like nuts and/or dried fruit, place them around the edge of the bowl over the dry ingredients.
4. Whisk the egg, cream and vanilla separately then pour into the center; mix with a fork to moisten, then quickly bring together with a bowl scraper and your hands.
5. Turn out onto a work surface and quickly knead a few times then flatten out into a ¾-1” thick circle about 8” in diameter (the thickness is more important than exact diameter). Cut into 8 or 12 wedges. (Note: for smaller scones, pat the dough into a 5”x10” rectangle, divide into eight ~2.5” squares and cut each square into two triangles. Experiment!
6. Place scones on a parchment lined sheet pan. Brush tops with milk or cream and sprinkle on coarse sugar. Place in the freezer while heating the oven to 425°F.
Note: unbaked scones can be held in the freezer well wrapped for several weeks.

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Pop into the oven right from the freezer; add about 5-8 minutes to the baking time.

7. Bake 5 minutes then decrease oven temp to 400°F. Bake an additional 10-15 minutes until nicely browned and set. Watch your oven! If they are browning too quickly, decrease to 375°F.
8. Cool and enjoy. Baked scones may be frozen well wrapped. Reheat right out of the freezer for 10 minutes at 325°F.

SCONE TIPS AND FLAVOR VARIATIONS

Keep ingredients cold, particularly the butter, cream and egg. Work quickly and efficiently with a light touch and don't overwork the dough.

Freeze the shaped scones for 10-15 minutes while your oven is heating up. Cold dough into hot oven makes for a good rise!

You can sub in buttermilk or yogurt for all or part of the heavy cream or use a mix of 1/2 cup ricotta and scant half cup heavy cream.

When using "add-ins" to the base, figure adding in about 10-15% of the total dough weight. For example: for 800 g dough, add 80 to 120 g of desired "add-ins", whether it be chopped nuts, chocolate chunks or chips, dried fruit etc.

Some flavor suggestions and flour substitutes:

- Add 60 g plumped dried cherries, snipped into smaller pieces and 40 g toasted/ chopped hazelnuts
- Add orange zest from one large or two medium oranges and 100 g plumped dried cranberries or 60 g cranberries + 40 g toasted chopped walnuts
- Add 100 g chopped dried apricots and ~ 15 g minced crystallized ginger; top with sliced almonds before baking
- Add 2 teaspoons of espresso powder to the dry ingredients + 100 g chopped chocolate or chocolate chips to the dough
- Substitute cornmeal, nut flour of choice or toasted/ground oats for ¼ of the all purpose flour

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- Add your favorite spices - I like a mix of 1 teaspoon cinnamon, 1/2 teaspoon ground coriander, 1/4 teaspoon ginger and a few grates of nutmeg - or different extracts in place of or in addition to the vanilla
- For savory options: add herbs of choice; add crumbled bacon along with the cheddar; add chopped sun-dried tomato; add diced caramelized onion

Here are a few glazes to lightly brush or drizzle on your warm scones just out of the oven. Play around with how thick or thin you like your glaze. All are easily doubled if you're baking a bunch of scones!

- Citrus honey: blend 1/4 cup OJ, 2 tablespoons honey, 1/2 cup confectioners sugar (or more if it's too thin) and 1 teaspoon vanilla.
- Maple: in a small saucepan or a microwaveable cup or bowl heat 56 g / 4 tablespoons unsalted butter, 1/4 cup maple syrup and 2 tablespoons heavy cream to melt the butter; remove from heat and add 1 teaspoon vanilla and a cup or so of confectioners sugar, 1/4 cup at a time until smooth and easily drizzled, poured or brushed onto your scones.
- Bourbon orange butter: heat 2 tablespoons bourbon and 2 tablespoons butter to melt the butter; stir in 1/4 cup sugar on low to dissolve the sugar; blend the mixture with 1/2 cup confectioners sugar, 2 tablespoons *crème fraîche* or heavy cream and some orange zest.

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