

CLASSIC LEMON CREAM SCONES (VARIATIONS FOR CHEDDAR SCONES BELOW)

Makes 8 standard or 12 medium or 16 petite scones

- 260 g / 2 cups (9.2 ounces) flour
 - 30 g / 2 tablespoons sugar
 - 8 g / 2.5 teaspoon baking powder
 - 2 g / ¼ teaspoon salt
 - Grated zest of 2 lemons
 - 113 g / 8 tablespoons (4 ounces) unsalted butter, cold/diced
 - 1 large egg, cold
 - 180 ml / ¾ cup heavy cream, cold (Opt: ½ cup cream, ¼ cup buttermilk)
1. Whisk the flour, sugar, baking powder, salt and lemon zest 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. Add the egg and cream; mix with a fork to moisten, then quickly bring together with a bowl scraper.
 4. Turn out onto a work surface and quickly knead a few times then flatten out into a ¾" thick circle. Cut into 8 wedges. (Note: for smaller scones, pat the dough into a rectangle, divide into 6 (if making 12) or 8 (if making 16) squares, then divide each square into 2 triangles.
 5. 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. Pop into the oven right from the freezer; add about 5-8 minutes to the baking time.
 6. 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.
 7. Cool and enjoy. Baked scones may be frozen well wrapped. Reheat right out of the freezer for 10 minutes at 325°F.

For cheddar scones: sub in 80 g whole wheat pastry flour for 80 g of all purpose; decrease sugar to 1 tablespoon (or remove all together); add ½ teaspoon dry mustard, ¼ teaspoon cayenne pepper and a few grates of fresh black pepper to dry ingredients; delete lemon zest; add 1 cup (about 4 ounces) grated cheddar cheese (reserve a bit for tops) with the egg and cream. Brush tops with milk or egg wash and sprinkle on cheese.

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