

RECIPE-English cream scones

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English Cream Scones

From the recipe box of travel writer [Carole Terwilliger Meyers](#).



English Cream Scones with butter and jam

Similar to biscuits, scones are sweeter and richer. This traditional recipe is very easy to make, and the result is a light, tender scone. I make this by hand, without an electric mixer. I enjoy using the pastry cutter to cut in the butter,

but some people prefer using two knives or a food processor. When patting out the dough, I cover my hands with plastic sandwich bags to keep clean-up easier. I use any left-over cream in my morning tea. For variation, add 2 tablespoons of grated orange or lemon zest to the wet ingredients.

2 cups flour
1 Tbl. light brown sugar
4 tsp. baking powder
pinch salt

Whisk together.

$\frac{1}{4}$ cup butter (1/2 cube)

Cut in with wire pastry cutter until mix doesn't stick. Continue until only bead-like bits of butter remain.



cutting butter into flour with a pastry cutter

2 eggs

In a separate bowl, whisk until light.

$\frac{3}{4}$ cup heavy whipping cream

Mix in. Add this liquid to the dry ingredients, stirring as little as possible until dough holds together.

On a floured surface, pat out the dough into a 1-inch-thick

round measuring about 10 inches across. Use a knife to cut lightly into the surface to form 8 triangles, which will be pulled apart after baking.

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baked scone round

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