

## PROPER BRITISH SCONES

2 c. flour  
4 t. baking powder  
1/2 t. salt  
1/4 c. caster sugar (also called superfine sugar;  
caster sugar will make all the difference in  
this recipe...making them sweet, but not sugary)  
6 T. salted butter (at room temperature), cut in  
1/4" cubes  
2/3 c. whole milk  
1 large egg



Preheat oven to 425 degrees.

In a food processor, pulse dry ingredients 10 times.

Add butter and pulse 10-12 times, until a mealy texture is achieved. Transfer to a mixing bowl

In a small bowl, whisk milk and egg. Reserve 2 T. for an egg wash. Add remaining mixture to the dry ingredients.

Stir to combine just until dough begins to come together.

Transfer to a lightly floured surface and knead gently until dough comes together. Do not over-knead, or the scones will not rise and they'll be hard. You are aiming for a smooth ball of dough.

Roll or pat the dough into a circle 1-inch thick. Use a 2- to 2 1/2-inch biscuit cutter to cut into circles. Re-roll and cut more from remaining dough. You should be able to get 6-8 scones from one recipe.

Place on parchment-lined baking sheet and brush tops lightly with egg wash.

Bake for 12 minutes, or until golden brown.