

Classic Scones
By Mark Bittman
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Time: 20 minutes

Yield 8 to 10 scones

2 cups cake flour, plus more as needed

1/2 teaspoon salt

2 teaspoons baking powder

3 tablespoons granulated sugar

5 tablespoon cold butter, cut into pieces

1 egg

1/2 to 3/4 cup heavy cream, plus more for brushing

1. Heat oven to 450°. Put the flour, salt, baking powder, and tablespoons of the sugar in a food processor and pulse to combine. Add butter and pulse until the mixture resembles cornmeal.
2. Add the egg and just enough cream to form a slightly sticky dough. If it's too sticky, add a little flour, but very little; it should still stick a little to your fingers.
3. Turn the dough onto a lightly floured surface and knead once or twice, then press it into a 3/4-inch-thick circle and cut into 2-inch rounds with a biscuit cutter or glass. Put the round son an untreated cookie sheet. Gently reshape the leftover dough and cut again. Brush the top of each scone with a little bit of cream and sprinkle with a little of the remaining sugar.
4. Bake 9 to 11 minutes, or until the scones are a beautiful golden brown. Serve immediately.