

Claridge's Scones

By "Food52," March 1, 2019

From the article "[More than 210,00 of These Iconic British Scones Get Served Every Year](#),"

By Hana Asbrink

March 4, 2019

Prep Time: 4 hours, 40 minutes

Cook Time: 12 minutes

Makes: 12 scones

Tools

Standing mixer fitted with the paddle attachment

Rolling pin

2-inch (5-cm.) pastry cutter

Baking tray, lined with baking paper

Pastry brush

Ingredients

1 1/2 ounces (330 g.) plain flour, plus extra for dusting

2 1/4 ounces (60 g.) caster sugar

1 1/2 tablespoons baking powder

1/4 teaspoon salt

3 1/4 ounces cold unsalted butter, cubed

2 1/2 ounces (70 g.) raisins (optional)

3 3/4 ounces (fluid ounce) (110 ml.) buttermilk

3 ounces (fluid ounce) (90 ml.) milk

1 beaten with a pinch of salt, for the egg wash

Directions

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1. In a large bowl, combine the flour, sugar, baking powder and salt, then add the butter and rub into the flour mixture with your fingers until you have a fine crumb (you could also pulse these five to six times in a food processor to achieve the same sandy texture, but it's almost as fast to work by hand). If you're making raisin scones, stir the raisins in now. Transfer to a smaller container, cover and leave to rest in the refrigerator overnight, or until thoroughly chilled.
2. The next morning, preheat the oven to *475 degrees Fahrenheit (240 degrees Celsius)*, Gas Mark 9.
3. Transfer the butter and flour mixture to the standing mixer. Slowly mix in the buttermilk and milk until the dough comes together.
4. On a lightly floured surface, roll out the dough to form a circle, about 8 inches (21 cm.) in diameter and 3/4 inch (2 cm.) thick, then cut out 12 scones using the pastry cutter. Transfer the scones to the prepared baking tray.
5. Using a pastry brush, carefully brush the tops with the egg wash. We like to let our scones sit out for 20 minutes at room temperature to give the baking powder a chance to activate before we bake them.
6. Bake until evenly golden, about 12–13 minutes. Leave to cool for 5 minutes, then serve warm.

7. To serve: We strongly suggest serving these only on the day of baking. Leftover scones can be frozen and will remain good for up to three weeks: as needed, defrost completely, then reheat in a preheated 350-degree Fahrenheit (180 degree Celsius), Gas Mark 4 oven for 3 minutes.

In reading reviews of this recipe on Food52's webpage, bakers noted that 475° was too hot yield burnt scones. If you Google equivalent of 240 degree Celsius, it's equivalent to 464°. I suggest baking at 400° for 12 minutes.