

Julia Child's 1-2-3-4 Scone Recipe
Demonstrated by Christopher Kimball of "177 Milk Street"

Prep: 10 minutes
Chill Time: 15 minutes
Cook Time: 10-12 minutes
Total Time: 35-37 minutes
Yield: 8 scones

Ingredients

1 cup of heavy cream
2 cups flour
2 teaspoons baking powder
3 tablespoons granulated sugar
4 tablespoons cold butter, cubed
Pinch of salt*

Preparation

Pulse dry ingredients in a food processor. Add butter to processor, pulse until pea sized. Place ingredients in bowl. Add wet ingredients; knead just to combine. Shape in ½-inch thick disc. Cut into 8 portions. Place on parchment lined baking sheet; chill 15 minutes. Bake at 425° for 10-12 minutes. Rotate midway through baking.

*Donna's Notes – I tried to find a version of Mr. Kimball's recipe, but was unable to. In his [TikTok video](#). Although not mentioned in the video, if you click on the "More" button, you'll see video notes where it mentions the addition of a pinch of salt. If you would like to add fresh or dried fruit, I would suggest a cup at most. If you're adding a citrus zest such as lemon or orange, 1 teaspoon.