

Marie Saba

from my kitchen to yours

SIMPLE VANILLA SCONES

Ingredients

- 2 cups all-purpose flour (or gluten-free flour blend)
- 1/4 cup sugar
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cup heavy cream, plus extra for drizzling on top
- 2 teaspoons vanilla extract
- 1/2 teaspoon almond extract
- Sugar in the raw

For icing:

- 1/2 cup powdered sugar
- 1 Tablespoon milk
- Splash of vanilla extract



Ingredients

- 1** Preheat oven to 415 degrees F. Line a baking sheet with parchment paper.
- 2** In a large mixing bowl, mix together flour, sugar, baking powder and salt.
- 3** Add heavy cream, vanilla and almond extracts to dry ingredients. Stir gently until a dough forms. Turn dough out onto a lightly floured surface. Form dough into a circle about 10 inches in diameter. Cut into 8 wedges.
- 4** Place wedges on lined baking sheet. Brush tops with heavy cream and sprinkle with raw sugar.

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5 Bake scones until light golden brown, about 16-18 minutes. Cool for 10 minutes on a drying rack. While scones are cooling, in a small bowl mix together powdered sugar, milk and vanilla until smooth. Drizzle icing over cooled scones and serve.

Variations

- Blueberry scones: Add 6 ounces (about 1 cup) fresh blueberries to dry ingredients and toss to coat. Follow instructions from step 3.
- Lemon scones: Add zest of one lemon along with heavy cream and extracts to dry ingredients. Follow instructions from step 3. For the icing, add one teaspoon lemon zest to powdered sugar, milk and vanilla.
- Chocolate chip scones: Add one cup chocolate chips to dry ingredients and toss to coat. Follow instructions from step 3.
- Gluten-free scones: Use a gluten-free flour blend in place of all-purpose flour. Follow instructions from step 1.

