

Scones & Variations

Courtesy of *A Brightly Hude Life* Substack & BrightlyHude.com

“Mama’s Vanilla Scone” Recipe

Adapted from a few recipes! Feel free to add in 1/2 c fresh, frozen, or dried fruit after the wet ingredients are mixed in a little, at the end.

Ingredients:

2c Flour (240 g)

2tsp Baking Powder

1/4 tsp Salt

1/4 c Sugar (55g)

1 Egg- lightly beaten

1.5 tsp Vanilla

1/4 cup Plain whole yogurt (62 g)

1/4 cup Whole milk (60 g)

5 1/3 tbs Cold Butter (76 g)

Directions:

1. Preheat the oven to 375 F
2. Line a baking sheet with parchment
3. In a big bowl, mix flour, sugar, baking powder, and salt. Whisk together! Set aside.
4. In a small bowl, combine 1 egg- lightly beaten & vanilla. Set aside.
5. In a liquid measuring cup, mix 1/2 cup yogurt + milk

6. In the large flour bowl, grate in: the Cold Butter and stir with your whisk or a fork until it's evenly distributed.
7. Make a well in the flour mix. Pour in egg mixture and most of the dairy mix. Stir with a fork until just combined. If you can pinch the mix and it holds without being too crumbly or dry, then stop adding dairy. If not, mix in the rest of the dairy.* Using your hands (gloves help!), pat into a disc shape and fold in half. Keep folding in half until the mix is evenly moist. Pat into a round disc about 2-3" thick. Place on a cutting board and using a sharp knife, chop in eighths, like a wheel. Place board/dough into the freezer for 5-10 minutes to rest. Then place unbaked scones on the baking sheet about 2" apart, brush tops with any leftover egg or dairy, and bake for 15-17 minutes until golden.
*if you start folding and it's still really dry, add another tablespoon of milk or so.
8. Let cool for 5 minutes before serving.
9. Enjoy! Top with jam, clotted cream or lemon curd for that extra English experience. ;) And a cuppa tea, of course!

Scone Recipe Variations:

Cobbler Topping: (a.k.a. Easy Pie)

Any of my sweet scone varieties with 1 cup total liquid dairy or coconut milk. Scoop onto your fruit pie (filling only) recipe of choice before you bake (30-40 minutes at 375). It is helpful to soften the pie filling in a pot on the stove first (stir constantly... watch carefully). You may need to cover the cobbler top with foil if it is getting too brown when baking.

Gluten-Free Scones (Requires a Scone or Muffin Pan)

Ingredients:

2c GF Oat Flour (240 g)

[2tsp](#) Baking Powder

[1/4 tsp](#) Salt

1/4 c Sugar* (55g) If you're not adding any sweet mix-ins, 1/3 cup sugar (75g) tastes better

1 Egg- lightly beaten

[1.5 tsp](#) Vanilla

[1/3 cup](#) Plain whole yogurt (80 g)

1/3 cup Whole milk (79 g)

5 1/3 tbs Cold Butter (76 g)

Optional: 1/2 c mix in (chocolate chips, raisins, blueberries, etc.)

Directions:

1. Preheat the oven to 375 F
2. Spray a scone or muffin pan with oil (I like avocado oil)
3. In a big bowl, mix oat flour, sugar, baking powder, and salt. Whisk together! Set aside.
4. In a small bowl, combine egg- lightly beaten & vanilla, yogurt + milk
5. In the large flour bowl, grate in the cold butter and stir with your whisk or a fork until it's evenly distributed.
6. Make a well in the flour mix. Pour in the egg and dairy mix. Stir until just combined. Add any mix-ins halfway. Scoop or pour batter into prepared pan.
7. Bake for 20-25 minutes until tops are lightly toasted and a skewer comes out clean (or 190-200 degrees on a thermometer)
8. Let cool for 5 minutes before serving. Enjoy!

Vegan Scones (Requires a Scone or Muffin Pan)

Ingredients:

2c Flour (240 g)

[2tsp](#) Baking Powder (10 g)

[1/4 tsp](#) Salt

1/4 c Sugar (50 g)

[1.5 tsp](#) Vanilla

1 cup Full Fat Coconut Milk (245 g)

Optional: 1/2 c mix in (chocolate chips, raisins, blueberries, etc.)

Directions:

1. Preheat the oven to 375 F
2. Spray a scone or muffin pan with oil (I like avocado oil)
3. In a big bowl, mix flour, sugar, baking powder, and salt. Whisk together! Then pour in:
4. Full Fat Coconut Milk and Vanilla
5. In the large flour bowl, grate in the cold butter and stir with your whisk or a fork until it's evenly distributed.
6. Make a well in the flour mix. Pour in the egg and dairy mix. Stir until combined, adding any mix-ins halfway. Scoop or pour batter into prepared pan.
7. Bake for 20-25 minutes until tops are lightly toasted and a skewer comes out clean (or 190-200 degrees on a thermometer)
8. Let cool for 5 minutes before serving. Enjoy!

Cornbread (Requires a Scone or Muffin Pan)

Ingredients:

1c AP Flour (120 g)

1c Cornmeal (120 g)

2tsp Baking Powder (10 g)

1/4 tsp Salt

1/4 c Sugar (50 g)

1 Egg- lightly beaten

1/2 cup Plain whole yogurt (120 g)

1/2 cup Whole milk (120 g)

5 1/3 tbs Cold Butter (76 g)

Optional: 1/2 c mix in (chocolate chips, raisins, blueberries, etc.)

Directions:

1. Preheat the oven to 375 F
2. Spray a scone or muffin pan with oil (I like avocado oil)
3. In a big bowl, mix flours, sugar, baking powder, and salt. Whisk together! Set aside.
4. In a small bowl, combine egg- lightly beaten & yogurt + milk
5. In the large flour bowl, grate in the cold butter and stir with your whisk or a fork until it's evenly distributed.
6. Make a well in the flour mix. Pour in the egg and dairy mix. Stir until combined. Scoop or pour batter into prepared pan.
7. Bake for 20-25 minutes until tops are lightly toasted and a skewer comes out clean (or 190-200 degrees on a thermometer)
8. Let cool for 5 minutes before serving. Enjoy!

Coffee Cake (Requires a Bundt Pan)

Ingredients:

2c AP Flour (240 g)

[2tsp](#) Baking Powder (10 g)

[1/4 tsp](#) Salt

1/4 c Sugar (50 g)

1 Egg- lightly beaten

[1.5 tsp](#) Vanilla

[1/2 cup](#) Plain whole yogurt (120 g)

1/2 cup Whole milk (120 g)

5 1/3 tbs Cold Butter (76 g)

Optional: 1/2 c mix in (chocolate chips, 2 tsp cinnamon with raisins, raspberries, etc.) OR 1.5 tbs butter, 1/3 c flour, 1 tbs sugar, 2 1 tbs cinnamon, stirred together with a fork to make a crumble for the top by sprinkling it at the bottom of the prepared pan before you put in the batter. AND/OR... dust with a little powdered sugar when cool!

Directions:

1. Preheat the oven to 375 F and Butter and flour your pan really well!
2. In a big bowl, mix flour, sugar, baking powder, and salt. Whisk together! Set aside.
3. In a small bowl, combine egg- lightly beaten & vanilla, yogurt + milk
4. In the large flour bowl, grate in the cold butter and stir with your whisk or a fork until it's evenly distributed.
5. Make a well in the flour mix. Pour in the egg and dairy mix. Stir until combined, adding any mix-ins halfway. Put crumble top into pan first, if using. Scoop or pour batter into prepared pan.
6. Bake for 22-27 minutes until tops are lightly toasted and a skewer comes out clean (or 190-200 degrees on a thermometer)
7. Let cool for 10 minutes before removing from the pan. Top with warmed jam, or powdered sugar (when cooled).

Cheesy Drop Biscuits

Ingredients:

2c AP Flour (240 g)

[2tsp](#) Baking Powder (10 g)

[1/4 tsp](#) Salt

1/2 tsp garlic powder

1 Egg- lightly beaten

[1/2 cup](#) Plain whole yogurt (120 g)

1/2 cup Whole milk (120 g)

5 1/3 tbs Cold Butter (76 g)

1/2 cup shredded or grated cheese (cheddar is great!)

Directions:

1. Preheat the oven to 375 F
2. Line a baking sheet with parchment.
3. In a big bowl, mix flour, sugar, baking powder, and salt. Whisk together! Set aside.
4. In a small bowl, combine egg- lightly beaten & yogurt + milk
5. In the large flour bowl, grate in the cold butter and add cheese. Stir with your whisk or a fork until it's evenly distributed.
6. Make a well in the flour mix. Pour in the egg and dairy mix. Stir until combined. Scoop (an ice cream scoop works well!) and drop dough into 12 round shapes on prepared pan.
7. Bake for 15-18 minutes until tops are lightly toasted and a skewer comes out clean (or 190-200 degrees on a thermometer)
8. Let cool for 5 minutes before serving. Enjoy!

Nutrition Summarization for Everything:

Serving size: Less than the whole batch

Calories: Probably a lot

Carbohydrates: Definitely!

Proteins: Plenty in the egg, butter and milk! Maybe in coconut milk? I dunno.

Sugar: Less than most sweet recipes

Fat: Use grass fed butter and you won't have to worry much about it :)