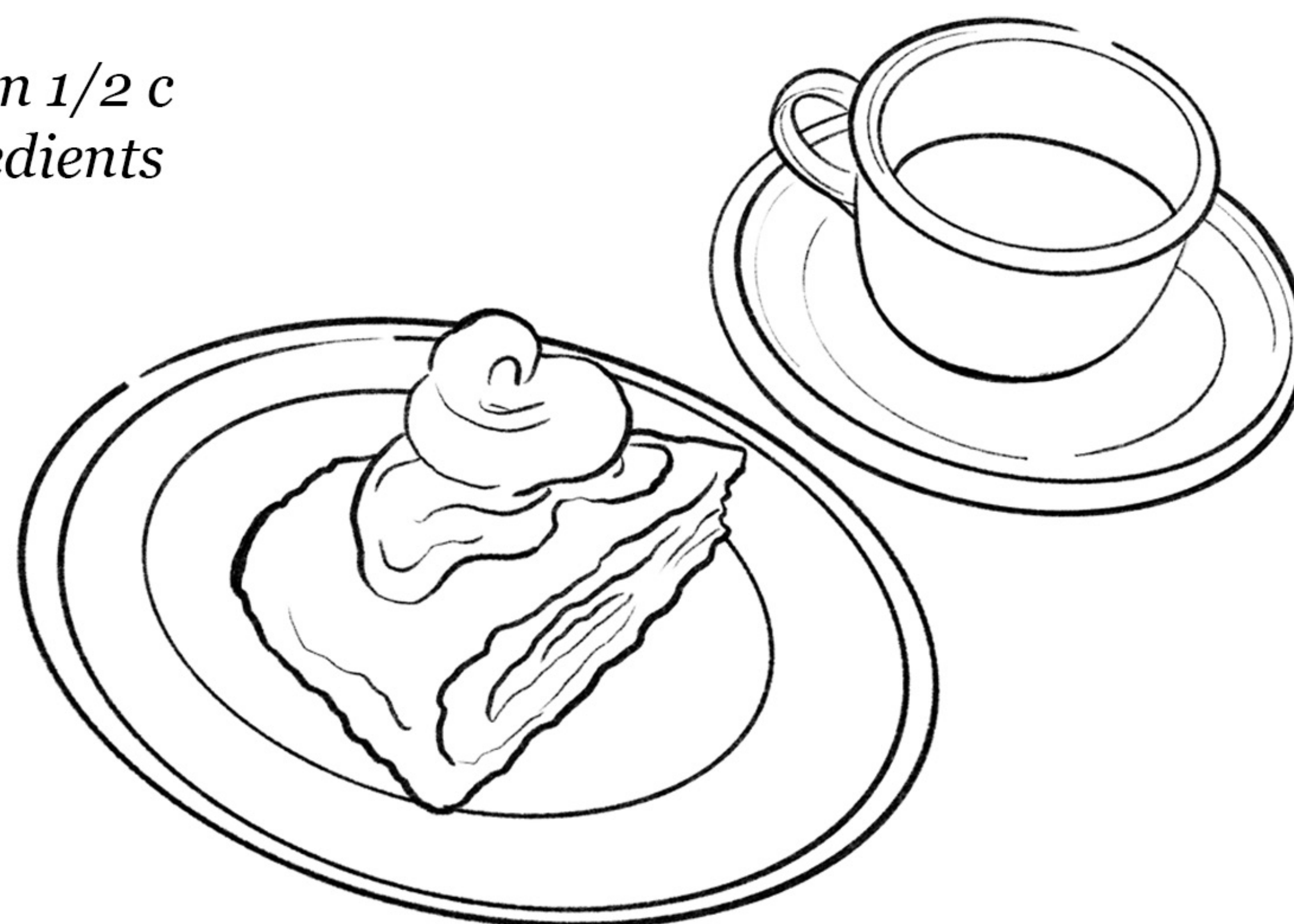


MAMA'S VANILLA SCONES

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
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
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 into 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!