

Les petites scones

Description

Mix bread and a cookie and you have a scone. For me it is like a breakfast or brunch cookie, usually saved for special occasions andâ€¦ on occasion, just on a random day. They come in tons of varieties and shapes and forms. But my personal favorite is the classic British scone, eaten with clotted cream and jam, which basically upgrades it from a cookie to a piece of cake.

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For approx 10 middle sized scones

- 500 gr self raising flour
- 1 little bag of baking powder (7 gr)
- 5 tbsp of caster sugar
  (you can vary bit depending on how sweet you want to have them)
- 1 tsp of vanilla extract or some vanilla sugar
- 110 gr unsalted butter
- 250 ml milk
- 1 Lemon

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- 1 egg

- Jam and clotted cream (optional)

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Directions

- Preheat the oven to 200C
- Warm (but not cook) the milk, add the vanilla and the juice of 1 small lemon (or half of big one) and set aside for 10 min
- Get a large bowl and add the flour, baking powder and a pinch of salt and mix it all together
- Cut the butter in little pieces and add this and the caster sugar to the bowl. Mix with your hands until it feels like a crumble
- Add the liquid to the dry stuff and with your hands or a spoon and your dough is ready
- Have a baking tray of the oven ready and cover with baking paper.
- Scatter some flour over the surface you will create the scones shapes on. Put the dough on top and cover with bit more flower. Use either a roller or your hands to flatten it a few times
- To create the scone forms, just rip of piece of dough and make a thick circle. It doesnâ€™t have to be perfectly shaped, messy scones are the best looking ones in my humble opinion.
- Put all scones on the tray. Beat the egg and glaze the scones with the egg mix.
- Bake for about ten minutes until golden brown

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