How to make scones!

# Preparation

According to American food guru Alton Brown, scones are prepared according to the “biscuit method”. This involves “cutting” or “rubbing” the butter or other fat into the dry ingredients before adding the wet ingredients to form the dough. The dough is then shaped, and scones are cut out, placed on a baking sheet, and baked in a hot oven. As mentioned above, drop scones and griddle scones are instead fried on a griddle.

# Ingredients

* 2 cups cake flour, more as needed
* 1/2 teaspoon salt
* 2 teaspoons baking powder
* 3 tablespoons sugar
* 5 tablespoons cold butter, cut into pieces
* 1 egg
* 1/2 to 3/4 cup heavy cream, more for brushing

# Procedure

1. Heat the oven to 450 degrees. Put the flour, salt, baking powder and 2 tablespoons of the sugar in a food processor and pulse to combine. Add the butter and pulse until the mixture resembles cornmeal.
2. Add the egg and just enough cream to form slightly sticky dough. If it’s too sticky, add a little flour, but very little; it should still stick a little to your hands.
3. Turn the dough onto a lightly floured surface and knead once or twice, then press it into a 3/4-inch-thick circle and cut into 2-inch rounds with a biscuit cutter or glass. Put the rounds on an ungreased baking sheet. Gently reshape the leftover dough and cut again. Brush the top of each scone with a bit of cream and sprinkle with a little of the remaining sugar.
4. Bake for 9 to 11 minutes, or until the scones are a beautiful golden brown. Serve immediately.

Makes 8 to 10 scones.

How to make scones with Margaret Fulton
<http://www.youtube.com/watch?v=PM9kn-HOR08>

How to pronounce scones?
<https://soundcloud.com/waywordradio/1361-caller-chris-scone-mp3>

## Strawberry Scones

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