

Vanilla Scones

Scones:

1 and 1/4 cups all-purpose flour
1/8 cup sugar
1 and 1/2 teaspoon baking powder
1/4 teaspoon salt
6 tablespoons cold unsalted butter,
diced
1 egg, lightly beaten
1/4 cup cold heavy cream or milk
1 teaspoon of vanilla

Glaze:

1 and 1/2 teaspoons of vanilla
1/4 cup confectioners' (powdered)
sugar
1 tablespoons of milk

DAY ONE

1. In a mixer, combine flour, sugar, baking powder and salt using the paddle attachment.
2. Cut the cold butter into 1/2 inch pieces. Add the butter to the dry ingredients and mix on low until the butter is mixed in and is the size of peas.
3. In a separate bowl, mix together eggs, whipping cream and vanilla with a fork. Turn the mixer on low and slowly add the cream and egg mixture. Turn off the mixer once added.
4. Place your dough in a LABELED BAG and place in the refrigerator.

DAY TWO

5. Preheat oven 400 degrees
6. Put some flour on the counter or a cutting board.
7. Place the dough out onto the floured surface.
8. Add some flour onto the top of the dough, then pat it out into a disk
9. Cut the disk into 4-5 pieces like a pie.
10. Separate the pieces and put them on a parchment lined baking sheet.
11. Bake for 15-17 minutes.
12. To make the glaze, stir together milk, 1 tablespoon of vanilla and powdered sugar.
13. Spoon on the glaze while the scones are still hot.