Scones
Scones Recipe

Makes 10.
2.7 cups (380g) all-purpose flour
1 Tbsp (10g) baking powder.
1/4 cup (60g) sugar
1/2 tsp (1.5g) salt
1 stick (110g) butter, cubed and cool.

2 ounces (60g) dried cranberries or cherries
2 ounces (60g) dried blueberries or chopped dried apricots
3 ounces (100g) dark chocolate disks or chips or more dried fruits.

2 ea. (100g) eggs
0.4 cup (90g) milk
0.4 cup (90g) heavy cream or creme fraiche
1 tsp (3 grams) orange extract or one orange zest or both.

Heavy cream and sugar for topping.

Method
Mix dry ingredients together. Add cubed butter and sand using your finger tips. Add dried fruits and chocolate chips. Meanwhile, combine eggs, milk, cream and flavoring and pour into the dry ingredients. Mix until just combined – do not overwork. Scoop out into 3 ounces (100g) balls. Lightly, flatten balls into patties. Brush out top with heavy cream and sprinkle some sugar. Freeze an hour before baking. Scones can be stored frozen for weeks. Thaw scones before baking.

Baking
Bake at 425°F (220°C) for about 22 min or until golden brown. Cool and serve at room temp. Bonne appétit!..