

Rich Tea Scones

Category: Baking

Servings: 8

Rating: 9

Source: Joan Ethier

Description:

Light and flaky. Great with morning coffee.

Ingredients:

all-purpose flour	2 cups
baking powder	2 tablespoons
sugar	1/4 cup
salt	1 teaspoon
butter	7 tablespoons, in all
egg yolk	1
egg	1
milk	1/2 cup
egg white	1

Instructions:

Sift the dry ingredients and add 6 tablepoons of butter chopped into large bits. Cut with two knives until the mixture is like course meal. Whisk the egg and egg yolk until frothy and beat the milk into it. Pour over the dry ingredients and mix with your hands until it forms a ball. Roll onto a floured surface and spread out until the dough is 1/2" thick. Cut into 2" rounds.

Brush a baking sheet with 1 tablespoon of butter and place the biscuit rounds about 1" apart on the sheet. Brush with beaten egg white and bake in a pre-heated 400° oven for 15-20 minutes.