

Bake: 400 F for 16 mins
Yield: 12 mini scones

MINI CREAM SCONES FOR HIGH TEA

Ingredients:

500 mL	Flour
10 mL	Baking Powder
30 mL	Sugar
1 mL	Salt
90 mL	Butter, chilled
1	egg, large
125 mL	milk
10 mL	vinegar

Milk to brush the tops and a bit of sugar to dip the tops in.

Optional: citrus zest can be added to add flavor as well as currants or raisins. Sugar can be reduced and cheese or herbs can be added for a savory scone option.

Method:

Preheat oven to 400 F. In a medium bowl sift together the flour, baking powder, sugar and salt.

Cut in the cold butter and blend it in using a pastry blender or the tips of your fingers till it resembles coarse breadcrumbs.

In a glass liquid measure mix together the milk and vinegar and then beat in the egg.

Make a well in the dry ingredients and add in the liquid ingredients and stir together with a fork until it just comes together. Be very gentle with the dough. Do not knead it or overmix so they bake up nice and light.

Pat the dough into a 6 inch circle and using the mini circle cutters, cut out as many scones as you can from the first circle. Then gently squeeze together the bits of left over dough into a second circle and cut out the rest.

Brush the tops with a little bit of milk or cream. Place 25 of sugar on a small saucer and dip the top in it and then place on an ungreased cookie sheet.

Bake for 15-20 mins or until lightly golden on top. Remove and serve with butter and jam or cream and jam.