



Best-Ever Scones

 Vegetarian

READY IN



33 min.

SERVINGS



8

CALORIES



350 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 1 tablespoon double-acting baking powder
- 0.5 cup butter cold cut into 1/2-inch cubes
- 2 cups flour all-purpose
- 0.5 teaspoon salt
- 0.3 cup sugar
- 1 cup whipping cream divided

Equipment

- bowl

- baking sheet
- oven
- blender
- wax paper

Directions

- Preheat oven to 450.
- Stir together first 4 ingredients in a large bowl.
- Cut butter into flour mixture with a pastry blender until crumbly and mixture resembles small peas. Freeze 5 minutes.
- Add 3/4 cup plus 2 Tbsp. cream, stirring just until dry ingredients are moistened.
- Turn dough out onto wax paper; gently press or pat dough into a 7-inch round (mixture will be crumbly).
- Cut round into 8 wedges.
- Place wedges 2 inches apart on a lightly greased baking sheet.
- Brush tops of wedges with remaining 2 Tbsp. cream just until moistened.
- Bake at 450 for 13 to 15 minutes or until golden.
- Sweet Variations
 - Chocolate-Cherry Scones: Stir in 1/4 cup dried cherries, coarsely chopped, and 2 oz. coarsely chopped semisweet chocolate with the cream.
 - Apricot-Ginger Scones: Stir in 1/2 cup finely chopped dried apricots and 2 Tbsp. finely chopped crystallized ginger with the cream.
 - Drizzle with Vanilla Glaze after baking.
 - Cranberry-Pistachio Scones: Stir in 1/4 cup sweetened dried cranberries and 1/4 cup coarsely chopped roasted salted pistachios with the cream.
 - Brown Sugar-Pecan Scones: Substitute brown sugar for granulated sugar. Stir in 1/2 cup chopped toasted pecans with the cream.
- Savory Variations
 - Bacon, Cheddar, and Chive Scones: Omit sugar. Stir in 3/4 cup (3-oz.) shredded sharp Cheddar cheese, 1/4 cup finely chopped cooked bacon, 2 Tbsp. chopped fresh chives, and 1/2 tsp. freshly ground pepper with the cream.

- Ham-and-Swiss Scones: Omit sugar. Stir in 3/4 cup (3 oz.) shredded Swiss cheese and 3/4 cup finely chopped baked ham with the cream.
- Serve warm with Mustard Butter: Stir together 1/2 cup softened butter, 1 Tbsp. spicy brown mustard, and 1 Tbsp. minced sweet onion.
- Pimiento Cheese Scones: Omit sugar. Stir in 3/4 cup (3-oz.) shredded sharp Cheddar cheese and 3 Tbsp. finely chopped pimiento with the cream.
- Rosemary, Pear, and Asiago Scones: Omit sugar. Stir in 3/4 cup finely chopped fresh pear, 1/2 cup grated Asiago cheese, and 1 tsp. chopped fresh rosemary with the cream.
- Festive Touch
- Bite-Size Scones: Pat dough into 2 (4-inch) rounds.
- Cut rounds into 8 wedges.
- Bake as directed for 12 to 13 minutes.

Nutrition Facts



■ **PROTEIN 4.74%**
■ **FAT 57.46%**
■ **CARBS 37.8%**

Properties

Glycemic Index:35.89, Glycemic Load:23.45, Inflammation Score:-5, Nutrition Score:6.6386956792811%

Nutrients (% of daily need)

Calories: 349.5kcal (17.48%), Fat: 22.58g (34.74%), Saturated Fat: 14.18g (88.65%), Carbohydrates: 33.42g (11.14%), Net Carbohydrates: 32.57g (11.84%), Sugar: 9.28g (10.31%), Cholesterol: 64.12mg (21.37%), Sodium: 404.31mg (17.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.19g (8.39%), Vitamin B1: 0.25mg (16.8%), Selenium: 11.68µg (16.69%), Vitamin A: 791.87IU (15.84%), Folate: 58.8µg (14.7%), Vitamin B2: 0.22mg (12.75%), Calcium: 116.04mg (11.6%), Manganese: 0.21mg (10.71%), Vitamin B3: 1.87mg (9.35%), Iron: 1.65mg (9.18%), Phosphorus: 87.28mg (8.73%), Vitamin E: 0.62mg (4.14%), Fiber: 0.85g (3.39%), Vitamin D: 0.48µg (3.17%), Copper: 0.05mg (2.46%), Magnesium: 9.65mg (2.41%), Vitamin B5: 0.23mg (2.28%), Zinc: 0.3mg (2.03%), Vitamin K: 2.04µg (1.94%), Potassium: 65.6mg (1.87%), Vitamin B6: 0.02mg (1.23%), Vitamin B12: 0.07µg (1.2%)