



Buttery Scones

 Vegetarian

READY IN



35 min.

SERVINGS



100

CALORIES



78 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 2.3 teaspoons double-acting baking powder
- ☐ 2 large eggs
- ☐ 100 servings let set min. spread
- ☐ 1 cup half and half
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup sugar
- ☐ 1 tablespoon sugar
- ☐ 3.5 cups flour all-purpose

- ☐ 1 cup butter unsalted cold cut into pieces
- ☐ 1 teaspoon water

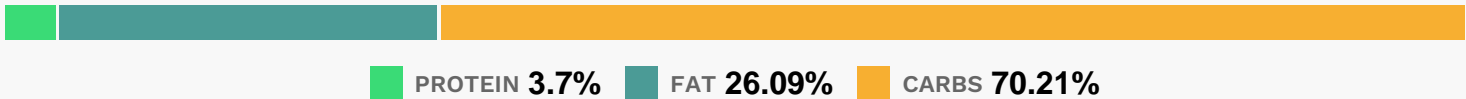
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender

Directions

- ☐ Combine first 4 ingredients in a large bowl; cut in butter with a pastry blender until crumbly.
- ☐ Whisk together half-and-half and 1 egg in a bowl; add to dry ingredients, stirring with a fork just until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead 3 or 4 times.
- ☐ Divide dough in half; shape each into a ball. Pat each into a 5 1/2" circle on a lightly greased baking sheet.
- ☐ Cut each circle into 6 wedges, using a sharp knife (do not separate wedges).
- ☐ Whisk together remaining egg with 1 teaspoon water in a small bowl; brush egg wash over dough.
- ☐ Sprinkle 1 tablespoon sugar evenly over dough.
- ☐ Bake at 425 for 19 to 21 minutes or until golden.
- ☐ Serve warm.
- ☐ Serve with Pink Princess
- ☐ Spread, if desired.

Nutrition Facts



Properties

Glycemic Index:3.62, Glycemic Load:8.09, Inflammation Score:-1, Nutrition Score:1.1752173790465%

Nutrients (% of daily need)

Calories: 78.16kcal (3.91%), Fat: 2.27g (3.49%), Saturated Fat: 1.38g (8.6%), Carbohydrates: 13.74g (4.58%), Net Carbohydrates: 13.47g (4.9%), Sugar: 7.53g (8.36%), Cholesterol: 9.45mg (3.15%), Sodium: 23.08mg (1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.72g (1.45%), Selenium: 2.17µg (3.11%), Folate: 10.16µg (2.54%), Vitamin B1: 0.04mg (2.52%), Vitamin B2: 0.04mg (2.49%), Manganese: 0.04mg (1.79%), Iron: 0.3mg (1.67%), Vitamin C: 1.25mg (1.52%), Phosphorus: 14.18mg (1.42%), Vitamin A: 70.69IU (1.41%), Vitamin B3: 0.27mg (1.34%), Calcium: 12.45mg (1.25%), Fiber: 0.27g (1.09%), Copper: 0.02mg (1.08%)