

Master Scones Recipe - Flaky, Buttery, and Fully Customizable Every Time

A mix of cream and egg = moist, rich texture



OVEN
400°F

TIME
40 min

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INGREDIENTS

- 2 cups all-purpose flour
- ... cup granulated sugar
- 1 tbsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup cold unsalted butter, cubed
- $\frac{1}{2}$ cup heavy cream (plus extra for brushing)
- 1 large egg
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup mix-ins: choose from raisins, dried cranberries, chocolate chips, blueberries, chopped nuts, or diced fresh strawberries

Step-by-Step Instructions:

1. Preheat and Prep:
2. Mix the Dry Ingredients:
3. Cut in the Cold Butter:
4. Combine the Wet Ingredients:
5. Bring It All Together:
6. Fold in Your Mix-Ins:
7. Shape the Dough:
8. Cut and Arrange:
9. Brush and Bake:
10. Cool and Serve:

My Favorite Scone Variations:

Lemon Blueberry: Add 1 tsp lemon zest and fresh or frozen blueberries.

Chocolate Chip: Use semi-sweet chips and add a

drizzle of melted chocolate after baking.

Cranberry Orange: Mix in dried cranberries and 1 tsp orange zest.

Savory Cheddar Chive: Skip the sugar and vanilla, and use shredded sharp cheddar and chopped chives instead.

Tips From My Kitchen:

Cold ingredients are key: Keep the butter and cream chilled until just before using.

Avoid overworking the dough: This keeps your scones light and tender, not tough.

Use a light hand when kneading: Just enough to shape it-no more.

Want taller scones? Chill the shaped wedges in the fridge for 15 minutes before baking to help them rise higher.

FAQs:

Why You'll Make These Again (and Again):

DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. **Mix the Dry Ingredients:** In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt.
3. **Cut in the Cold Butter:** Add the cold, cubed butter. Using a pastry cutter, fork, or clean fingers, cut the butter into the flour until the mixture resembles coarse crumbs with pea-sized bits of butter. Don't overwork it-those visible bits of butter help create those perfect flaky layers.
4. **Combine the Wet Ingredients:** In a separate bowl, whisk together the heavy cream, egg, and vanilla extract until smooth and fully combined.
5. **Bring It All Together:** Pour the wet mixture into the dry ingredients and gently stir just until combined. The dough should be slightly sticky-don't overmix!
6. **Fold in Your Mix-Ins:** Add your ⅓ cup of mix-ins and gently fold them into the dough. Whether you're using berries, chocolate, or nuts, fold just until evenly dispersed.
7. **Shape the Dough:** Turn the dough out onto a lightly floured surface and gently knead it 3-4 times to bring it together. Pat the dough into a 1-inch thick circle (don't roll it-keep it rustic).
8. **Cut and Arrange:** Using a sharp knife or bench scraper, cut the dough into 8 wedges. Transfer each scone to your prepared baking sheet, spacing them about an inch apart.
9. **Brush and Bake:** Brush the tops of the scones with a little extra heavy cream-this helps them bake up golden and slightly crisp on top.

10. Bake for 15-20 minutes, or until the scones are golden brown and a toothpick inserted in the center comes out clean.
11. Cool and Serve: Let the scones cool on the pan for 5 minutes, then transfer to a wire rack. Serve warm or at room temperature, plain or with jam, clotted cream, or a dusting of powdered sugar.
12. My Favorite Scone Variations: Lemon Blueberry: Add 1 tsp lemon zest and fresh or frozen blueberries.
13. Chocolate : Chip: Use semi-sweet chips and add a drizzle of melted chocolate after baking.
14. Cranberry : Orange: Mix in dried cranberries and 1 tsp orange zest.
15. Savory : Cheddar Chive: Skip the sugar and vanilla, and use shredded sharp cheddar and chopped chives instead.
16. Tips From My Kitchen: Cold ingredients are key: Keep the butter and cream chilled until just before using.
17. Avoid overworking the dough: This keeps your scones light and tender, not tough.
18. Use a light hand when kneading: Just enough to shape it-no more.
19. Want taller scones? Chill the shaped wedges in the fridge for 15 minutes before baking to help them rise higher.
20. FAQs: Q: Can I freeze the scones before baking?A: Yes! Shape and cut them, then freeze on a tray. Once frozen, transfer to a bag. Bake from frozen, adding 2-3 extra minutes.
21. Q: Can I use milk instead of cream?A: You can, but your scones won't be as rich. Half-and-half is a better substitute if needed.
22. Q: How do I store leftovers?A: Keep them in an airtight container at room temperature for 1-2 days. Reheat in a toaster oven for best texture.
23. Q: Can I make mini scones?A: Absolutely! Just cut the dough into smaller triangles and reduce bake time by 3-5 minutes.
24. Why You'll Make These Again (and Again): This Master Scones Recipe is everything you want in a homemade baked good-simple to throw together, endlessly flexible, and always impressive. Whether you like them classic or studded with seasonal fruits or sweet chips, these scones bake up beautifully every time.
25. So grab your favorite mix-ins, preheat the oven, and treat yourself to bakery-style scones made fresh in your own kitchen. You'll be glad you did.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/master-scones-recipe-flaky-buttery-and-fully-customizable-every-time/>