

The Secret to Fluffy Vanilla Custard Scones: A Bakery-Style Recipe

The Ultimate Vanilla Custard Scones: A Golden Tea-Time Essential



OVEN
400°F

TIME
12 to 15 min

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INGREDIENTS

All-Purpose Flour: 2 cups (250 g) - The foundation of our structure.

Custard Powder: ... cup (30 g) - This provides the signature color and creamy vanilla undertone.

Baking Powder: 2 tsp - For that essential rise.

Salt: ... tsp - To balance the sweetness.

Sugar: ... cup (50 g) - Just enough to make them a "treat."

Cold Unsalted Butter: ¾ cup (115 g) - Must be cold! Cubed for easy mixing.

Milk: ¾ cup (120 ml) plus a little extra for brushing the tops.

Vanilla Extract: 1 tsp - Use high-quality extract or the seeds from half a vanilla pod for those beautiful black flecks.

Egg: 1 large - Adds richness and helps with the structure.

Optional Toppings:

2 tbsp milk + 1 tbsp sugar (for that crunchy, golden lid).

Clotted cream or whipped cream and your favorite fruit jam.

DIRECTIONS

- 1. Prep the Oven and Pan:** Preheat your oven to 400°F (200°C). Scones need a hot oven to activate the baking powder immediately. Line a large baking sheet with parchment paper or a silicone baking mat to prevent sticking.
- 2. Whisk the Dry Ingredients:** In a large mixing bowl, whisk together the flour, custard powder, baking powder, salt, and sugar. Ensure the custard powder is fully integrated so you don't end up with yellow streaks.
- 3. Incorporate the Butter:** Drop your cold, cubed butter into the flour mixture. Using a pastry cutter or your fingertips, rub the butter into the flour. You are looking for a texture that resembles fine breadcrumbs, with a few pea-sized lumps of butter remaining.
- 4. Wet Ingredient Liaison:** In a separate jug or small bowl, whisk together the milk, vanilla extract, and the egg until smooth.
- 5. The Gentle Mix:** Make a well in the center of your dry ingredients. Pour in the milk mixture. Using a fork, stir gently from the inside out until a soft dough begins to form. Stop as soon as it comes together. Overworking the dough is the number one reason for tough scones.
- 6. Shape and Cut:** Turn the dough out onto a lightly floured surface. Gently pat it down (don't use a rolling pin if you can help it) until it is about 1 inch (2.5 cm) thick. Use a floured circular cutter to stamp out your scones. Press straight down-don't twist the cutter, as twisting seals the edges and prevents them from rising high.

7. **Bake to Golden Perfection:** Place the rounds on your prepared tray. Brush the tops with a little extra milk and sprinkle with sugar if you like a bit of crunch. Bake for 12 to 15 minutes until the tops are golden brown and the scones have doubled in height.
8. **Cooling:** Let them cool on the tray for 5 minutes before transferring them to a wire rack. Scones are best served slightly warm!

SWAPS & NOTES

The Custard Powder: If you can't find custard powder (like Bird's), you can substitute it with an equal amount of

cornstarch and an extra teaspoon of vanilla extract.
However, you'll miss out on that distinct yellow color.

Milk Choices: I prefer whole milk for the fat content, but
buttermilk also works beautifully if you want a slightly tangier

flavor profile.

The Butter: Don't let your butter soften!

TIPS FOR SUCCESS

Keep it Cold: If your kitchen is hot, put your bowl of flour and butter in the fridge for 10 minutes before adding the liquid.

Minimal Handling: Handle the dough as little as possible.

The heat from your hands can melt the butter prematurely.

Fresh Baking Powder: Ensure your baking powder hasn't been sitting in the pantry for years.

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

Original recipe: <https://chefmaniac.com/the-secret-to-fluffy-vanilla-custard-scones-a-bakery-style-recipe/>