

Easy Homemade Scones with Yogurt: Better Than Any Bakery!

The Ultimate Fluffy Scones Recipe: A Southern-Inspired Tea Time Classic



OVEN
350°F

TIME
15-20 min

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INGREDIENTS

3 cups Self-Raising Flour: Provides the base and the primary lift.

1/2 cup Sugar: For a subtle sweetness that doesn't overpower.

1 teaspoon Salt: Essential for balancing the flavors.

1 tablespoon Baking Powder: Extra insurance for a high, fluffy rise.

2 teaspoons Vanilla Essence: For a warm, bakery-style aroma.

200g Butter: It must be ice-cold for the best results.

1 cup Plain Yogurt or Amasi (Hodzeko): Adds moisture and a beautiful tang.

2 Eggs: For richness and structure in the dough.

1 Extra Egg: For the egg wash to get that golden-brown finish.

Swaps and Notes:

The Dairy: If you don't have yogurt, buttermilk is a great substitute. If you want a richer flavor, Amasi (a traditional fermented milk) provides a beautiful depth.

The Butter: If you only have salted butter, omit the extra teaspoon of salt from the dry ingredients.

Add-ins: Feel free to fold in a half-cup of raisins, dried cranberries, or even white chocolate chips if you're feeling indulgent. For more baking

inspiration, check out my easy pumpkin spice muffins.

Step-by-Step Instructions:

Prep the Dry Ingredients: Sieve the self-raising flour into a large mixing bowl. This aerates the flour and ensures no lumps. Add the sugar, salt, and baking powder, mixing well to distribute the leavening agents evenly.

The "Breadcrumb" Phase: Take your ice-cold butter and cut it into small cubes. Toss them into the flour. Using your fingertips (or a pastry cutter), rub the butter into the flour. You want to stop when the mixture looks like coarse breadcrumbs.

Pro-tip: Keep it fast so the heat from your hands doesn't melt the butter!

Mix the Wet Ingredients: In a separate small bowl, lightly whisk the two eggs and vanilla essence.

Form the Dough: Create a well in the center of your flour mixture. Pour in the egg mixture and about half of the yogurt. Use a butter knife or your hands to gently bring the dough together. Add the remaining yogurt slowly; you want a soft dough, not a sticky one. You might not need the full cup!

Shape and Cut: Lightly sprinkle flour on your work surface. Turn the dough out and gently pat it down (don't overwork it!) to about 1-inch thickness. Use a round cutter or a floured glass rim to cut out your scones.

The Finish: Place the rounds onto a greased baking tray. Lightly beat the extra egg and brush it over the tops of the scones for a professional shine.

Bake: Slide them into a preheated oven at 180°C (350°F) for 15-20 minutes. They are done when they have risen beautifully and the tops are a gorgeous golden brown.

Tips for Success:

Cold is Key: The secret to flaky scones is cold butter. When the cold butter hits the hot oven, it creates steam, which is what gives the scone its lift.

Don't Over-mix: The more you handle the dough, the tougher the scone will be. Mix until just combined.

High Heat: Ensure your oven is fully preheated before the tray goes in.

Serving Suggestions and Pairings:

For a Summer Brunch: Pair these with a tall glass of refreshing blueberry lemonade for a bright, citrusy balance.

The Dessert Spread: If you're hosting a party, serve these alongside my big family banana pudding for a variety of textures.

The Classic Way: Serve with a pot of Earl Grey tea and high-quality strawberry jam.

Nutritional Information (Per Serving):

Storage and Leftover Tips:

Room Temperature: Store in an airtight container for up to 2 days.

Freezing: Scones freeze beautifully! Wrap them individually in plastic wrap and freeze for up to 3 months. Thaw and pop them in the oven for 5 minutes to restore that "just-baked" crunch.

The "Day After" Trick: If they get a little dry, slice them and turn them into French toast, or serve them with a moist chocolate chip banana bread for a varied breakfast plate.

More Recipes You Will Love:

DIRECTIONS

1. **Prep the : Dry Ingredients:** Sieve the self-raising flour into a large mixing bowl. This aerates the flour and ensures no lumps. Add the sugar, salt, and baking powder, mixing well to distribute the leavening agents evenly.
2. **The "Breadcrumb" Phase:** Take your ice-cold butter and cut it into small cubes. Toss them into the flour. Using your fingertips (or a pastry cutter), rub the butter into the flour. You want to stop when the mixture looks like coarse breadcrumbs. Pro-tip: Keep it fast so the heat from your hands doesn't melt the butter!
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10. **High : Heat:** Ensure your oven is fully preheated before the tray goes in.
11. **Serving Suggestions and Pairings:** These scones are best served warm, split in half with a generous dollop of whipped cream or butter.
12. **For a : Summer Brunch:** Pair these with a tall glass of refreshing blueberry lemonade for a bright, citrusy balance.
13. **The : Dessert Spread:** If you're hosting a party, serve these alongside my big family banana pudding for a variety of textures.
14. **The : Classic Way:** Serve with a pot of Earl Grey tea and high-quality strawberry jam.
15. **Nutritional Information (Per Serving):** Estimate based on 12 scones per batch.
16. **Export to :** Sheets
17. **Storage and Leftover Tips:** Scones are always best on the day they are made. However, if you have leftovers:
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19. **Freezing:** Scones freeze beautifully! Wrap them individually in plastic wrap and freeze for up to 3 months. Thaw and pop them in the oven for 5 minutes to restore that "just-baked" crunch.
20. **The "Day After" Trick:** If they get a little dry, slice them and turn them into French toast, or serve them with a moist chocolate chip banana bread for a varied breakfast plate.
21. **More Recipes You Will Love:** Chocolate Chip Banana Bread
22. **Easy :** Pumpkin Spice Muffins
23. **3-Ingredient Breakfast Cookies**
24. **Final Thoughts:** Baking doesn't have to be complicated to be delicious. This scone recipe is a testament to how a few simple pantry staples can turn into a gourmet treat. I'd love to hear how yours turned out! Did you use Amasi or plain yogurt?
25. **Did you make this recipe?** Leave a comment below or tag us on social media! Don't forget to follow ChefManiac for more weekly recipe inspiration.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/easy-homemade-scones-with-yogurt-better-than-any-bakery/>