

Easy Eggless Scones Recipe with Pantry Staples

Here is what you will need for these eggless scones:



OVEN
400°F

TIME
15 to 18 min

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INGREDIENTS

2 cups all-purpose flour
2 tablespoons sugar, adjusted to taste
1 tablespoon baking powder
1/4 teaspoon salt
1/3 cup cold unsalted butter, cubed
1/2 cup milk, plus more as needed
1/4 cup plain yogurt or heavy cream
1 teaspoon vanilla extract
1 to 2 tablespoons milk, for brushing the tops

Optional Add-Ins:
1/3 cup raisins or currants
1/3 cup chocolate chips
1 teaspoon orange or lemon zest
1/4 teaspoon cinnamon

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 400°F. Line a baking sheet with parchment paper.
- 2.** Mix the dry ingredients: In a large bowl, whisk together the flour, sugar, baking powder, and salt until everything is evenly combined.
- 3.** Cut in the butter: Add the cold, cubed butter to the flour mixture. Use your fingertips, a pastry cutter, or two forks to rub the butter into the flour until the mixture looks like coarse crumbs. A few slightly larger butter pieces are perfectly fine.
- 4.** Add the wet ingredients: In a small bowl or measuring cup, stir together the milk, yogurt, and vanilla extract. Pour this into the dry mixture and stir gently until a dough begins to form. If it seems too dry, add a splash more milk, one tablespoon at a time. If you are using raisins, chocolate chips, or zest, fold them in now.
- 5.** Shape the dough: Turn the dough out onto a lightly floured surface. Gently bring it together without overworking it. Pat it into a round disk about 1 inch thick.
- 6.** Cut the scones: Use a sharp knife or bench scraper to cut the dough into 8 wedges, or use a biscuit cutter for round scones if you prefer. Transfer them to the prepared baking sheet, leaving a little space between each one.
- 7.** Brush and bake: Brush the tops lightly with milk to help them turn golden. Bake for 15 to 18 minutes, or until the tops are lightly golden and the centers are cooked through.
- 8.** Cool and serve: Let the scones cool on the baking sheet for a few minutes before transferring to a wire rack. Serve warm or at room temperature.

SWAPS & NOTES

This recipe is easy to adapt based on what you have in the kitchen.

If you want a richer scone, use heavy cream in place of part of the milk.

If you need them fully dairy-free, use a plant-based butter and a neutral non-dairy milk, plus a dairy-free yogurt alternative.

Plain yogurt helps add tenderness and moisture in place of eggs, and it gives the dough a nice soft texture without making the scones dense.

TIPS FOR SUCCESS

The secret to tender scones is keeping everything as cold as possible and handling the dough lightly.

Warm butter will melt too soon, and overmixing will make the scones tough instead of soft.

Do not aim for a perfectly smooth dough.

A slightly shaggy dough is exactly what you want.

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

Original recipe: <https://chefmaniac.com/easy-eggless-scones-recipe-with-pantry-staples/>