



English Scones

Serves 9

Ingredients:

- 2 cups white wheat pastry flour
- 4 tsp. baking powder
- ½ tsp. salt
- ¼ cup sugar
- 6 Tbsp. unsalted butter (at room temperature)
- ⅔ cup milk
- 1 large egg

Directions:

1. Preheat the oven to 425° F.
2. In a food processor, pulse the flour, baking powder, salt, and sugar a couple of times.
3. Then add the butter and pulse until the butter is distributed. Transfer to a mixing bowl.
4. In a small bowl whisk together the milk and egg. Set aside 2 Tbsp of the mixture for an egg wash. Add the egg mixture to the dry ingredients.
5. Stir the mixture with a spatula to combine.
6. Transfer the dough to a lightly floured counter and knead the dough about 7-10 times. Gently roll the dough into an inch-thick circle. Cut the biscuits with a round circle cookie cutter (about 2.5-inches). Then take any dough scraps and gently roll out again.
7. Place the dough circles onto a parchment lined baking sheet. Brush the tops with the reserved egg wash.
8. Bake for 13-15 minutes, or until golden brown.