

PLU Scones



Recipe submitted by JJ Stolz, Hospitality and Campus Restaurants marketing manager

Ingredients

- 2 2/3 cups all-purpose flour
- 1/2 cup sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter (chilled)
- 1 cup heavy cream
- 2 eggs
- 1 tablespoons vanilla

Directions

1. In a large bowl, combine the dry ingredients and whisk them together.
2. Cut in the butter (you may add extras such as white chocolate chips and dried apricots now).
3. In a separate bowl, stir together the cream, eggs and vanilla.
4. Stir the wet ingredients into the dry and work only until moistened.
5. Place the dough onto a well-floured work surface and knead very lightly.
6. Divide into 6-inch discs that are 1-inch thick. Cut into 4 wedges and place on baking sheet.
7. Bake at 325° F for 12-15 minutes.

General notes: Always served with butter and jam.