

# Scones

Scaled for Custom scale • Target dough: 270 g • Hydration: 70.7%

## Ingredients

- 93 g wheat berries, soft
- 68 g milk, whole
- 42 g butter (1 american stick)
- 3.5 g baking powder
- 10 g sugar, granulated
- 1 g sea salt
- 1.5 g extract, vanilla
- 0.7 g cinnamon, ground
- 50 g mix-ins

## Directions

### PREP:

2. Preheat your oven to 450 F.
3. Mill the grains into fine flour.
4. Add the salt, baking powder, and spices to the flour and mix to combine.

### BISCUIT METHOD:

6. Cut cold, cubed butter into the flour using a pastry cutter, your hands, or the beater of your mixer. Stop when the fat is pea sized. This needs to be just right: Too big and you'll have big holes in your biscuits. Too small and the biscuits won't rise very high.
7. Add dry ingredients.
8. Add liquid a little at a time until the dough comes together as a sticky, mealy mixture. Then add mix-ins.
9. Flour your board lightly, and place the dough onto your board.
10. Flatten the dough to the thickness you like (1/2" or so), and lightly flour the top of the dough. I prefer a square shape for scones.

### CUTTING THE SCONES

12. Using a sharp knife, push down once, cutting the dough in half horizontally, then vertically. You now have 4 squares. Cut each in half to make 8 scones, or each square from corner to corner to make 16 tiny ones. When cutting, press straight down, and slide the knife gently toward one side of the dough to separate it slightly, then lift straight up.
13. Bake on a baking sheet or baking stone, about 15 minutes or until golden brown. The internal done temperature for scones is 205 F.

### Notes

[Baking Stone 15 x 12"](#)

[9x13" Baking Pan](#)

[Chef Knife](#)

## Pro Tips

Keep ingredients COLD for best results. For fruit, frozen fruit works best. Swap extracts for incredible flavor changes.

## Scone Ideas

### Sweet

- Lemon & Poppy Seed
- Raspberry & White Chocolate
- Blueberry & Lemon Zest
- Orange & Vanilla
- Pumpkin Spice & Cinnamon Chip
- Carrot Cake: grated carrots, cinnamon, walnuts, and raisins
- Matcha & White Chocolate
- Coconut & Lime
- Banana & Walnut
- Chocolate Chip & Raspberry
- Strawberry & Cream

### Savory

- Cheddar & Chive
- Bacon, Cheddar & Chive
- Sun-Dried Tomato & Basil
- Potato & Chives
- Cauliflower & Everything Bagel
- Balsamic, Feta & Thyme
- Mushroom & Black Pepper
- Artichoke & Garlic
- Ham & Cheddar

- Jalapeno & Cheddar

#### Creative & Unique Combinations

- Lavender & Honey
- Triple Chocolate: Dark, milk, and white chocolate
- Apple Cinnamon & Salted Caramel
- Gingerbread & Cranberry
- Maple & Bacon
- Peach & Mint
- Cherry & Dark Chocolate