

Frank's Cream Scones
Siena Duplan | sienaduplan.com/food



Ingredients:

Dry

- 4 cups **flour**
- 1/2 cup **sugar**
- 4 teaspoons **baking powder**
- 2/3 cup **butter**

Wet

- 2 **eggs**
- 2 teaspoons **vanilla extract**
- 1 cup **cream**

Other

- Zest of 1 **orange**
- 3/4 cup **fruit**
- 1/2 cup **nuts**
- A little bit of **milk**
- 1/2 cup **brown sugar**
- 2 tablespoons **cinnamon**

Makes: 16 scones

Prep: 15 mins

Cook: 15-20 mins

Ready in 30 minutes



Directions:

1. Preheat oven to 375°.
2. Mix flour, sugar, and baking powder. Add butter by cutting chunks into mixture. Mix by hand until mixture is uniform and flakey.
3. Add the zest of one orange and desired fruits and nuts. Classic fruit/nut combos: cherries and pecans, cranberries and walnuts, lemon and sliced almonds. Fruit can be dried or fresh and seasonal. Recommended: $\frac{3}{4}$ cup fruits and $\frac{1}{2}$ cup nuts.
4. Whisk together the wet ingredients in a separate bowl.
5. Make a depression in the center of the dry ingredients and pour in the wet ingredients. Mix together just enough to turn out onto a floured surface. Knead very little; the less kneading, the flakier the scone.
6. Divide dough into two halves and form two circular loaves which are approximately one inch high. Use extra flour if necessary to keep dough from sticking to the working surface.
7. Brush the top of each loaf with milk and sprinkle with a mixture of brown sugar and cinnamon.
8. Cut each loaf into 8 individual pieces (like a slice of pizza) or use a small round glass to make circular-shaped scones and reform the remnants to use all the dough.
9. Bake on a nonstick cookie sheet for 15-20 minutes.