
Basic Scoop Scones

Description

Packed with creamy cheese and your favorite fruit, these Basic Scoop Scones are perfect for Easter Sunday or any occasion! Chef Grant loves making them in bulk, freezing them for easy use at parties or potlucks—just bake what you need, when you need it!

Total time: 35 min Yield: 12 scones

Ingredients

2¾ cup all purpose flour
1 Tbsp baking powder
½ cup granulated sugar
pinch salt
½ cup unsalted butter (cold, cut into small dice)
1 egg
¾ cup milk
1 cup cream cheese (cut into small dice and frozen)
2 cup your favorite frozen or dried fruit (small diced)
1 cup powdered sugar
1 Tbsp lemon juice

Prep Time: 20 min Cooking Time: 15 min Total Time: 35 min

Instructions

In a medium sized bowl, sift together the flour, baking powder, sugar and salt. Add in cold cubed butter. Using your hands, pinch butter into the size of peas. In a small bowl, mix together egg and milk until well combined, then add in egg and milk mixture into the flour and butter mix. Using a spatula or spoon, mix until it looks “shaggy”.

Add in the cream cheese cubes, frozen or dried fruit and fold them in just until mixed. Scoop onto a parchment lined pan using an ice cream scoop, making sure they are 1" apart and then bake at 375°F to 400°F for approximately 15 to 16 minutes.

While baking, mix the powdered sugar and lemon juice to form an icing. Drizzle the icing over the scones as soon as they come out of the oven.

Recipe brought to you by:

Chef Grant Sato