

Traditional Cream Scones

2 cups all-purpose flour

1/4 cup granulated sugar

2 tsp. baking powder

1/4 tsp. salt

6 tbsp. cold butter, cut into pieces

1 teaspoon pure vanilla extract

3/4 cup half-and-half, cream or the whey from your Devonshire cream

Optional glaze: half-and-half or cream

Preheat oven to 400 degrees F. Line a baking sheet with parchment paper or a silicone baking mat.

In a large bowl, stir together the flour, sugar, baking powder and salt. Cut the butter into small pieces and blend into the flour mixture with a [pastry blender](#), two butter knives or your fingers. The mixture will be crumbly. In a small measuring cup, stir together the half-and-half or cream and vanilla. Add the wet ingredients to the flour mixture. Stir just until combined. Do not over mix. Alternatively (my preferred method), add all dry ingredients to a food processor and pulse. Add the butter and pulse until mixture is evenly crumbly. Slowly add the cream through the food processor chute, pulsing to combine. Pulse just until the dough forms a large ball.

Transfer dough to a lightly floured surface, knead gently a few times and then pat into an 8-in. circle. Cut the circle into 8 even wedges. Alternately, use a 2 1/2-in. round biscuit cutter to cut the dough into rounds. Re-roll/pat out the scraps as needed. Place the wedges or rounds on the prepared cookie sheet, spacing a few inches apart. Optional: brush the tops of the scones with a little cream.

Bake for 15-18 minutes or until nicely browned. Excellent served warm with [Devonshire \(clotted\) cream](#) and jam, or butter and honey.

Makes 8 wedges or about 10 2 1/2-in. round scones.