

Vanilla Fruit Scones

Preparation time: 15 minutes

Baking time: 12 minutes

Serves: 10

What to bake & How to bake by Jane Hornby, pp.60-62

3 ¼ cups all-purpose flour, plus extra for dusting
2 tsp. baking powder
¼ tsp. baking soda
¼ tsp. salt (kosher salt)
½ stick plus 3 tbsp. (1/4 cup plus 3 Tbsp.) cold butter
½ cup golden raising or your choice of dried fruit (optional)
1 cup less 1 tbsp. mil,
2 tsp. lemon juice
1 tsp. vanilla extract
1 egg



1. Preheat the oven to 425 F. Put a large baking sheet in the oven to heat up. Mix the flour, baking powder, baking soda, and salt, then sift into a large bowl. Cut the butter into cubes and add it to the bowl.
2. Rub the cold butter into the flour using your fingertips, until it looks like breadcrumbs. If you have a food processor, simply process the butter into the dry ingredients instead, and then pour into a large bowl.
3. Stir in the sugar, and the dried fruit if you're using it. I've made this a separate step because I've forgotten to add the sugar so many times when making scones, and I'm determined that you won't do the same!
4. Heat the milk in a small pan (or in the microwave for a few seconds until warm, then add the lemon juice and vanilla. Let sit for a few minutes until it turns a little bit lumpy. Beat the egg, and then add 2 tablespoons of it to the lumpy mixture. Set the rest of the egg aside.
5. Pour the soured milk evenly over the dry ingredients, working it into the flour with a table knife. Keep mixing until all the liquid is incorporated and you have a soft, rough dough. Don't worry if you miss a few crumbs at the bottom of the bowl; it's best not to over mix it.
6. Flour your hands and the work surface thoroughly. Turn the dough onto it and sprinkle a little flour on top. Fold the dough over itself a couple of times just to smooth it a little (it's essential not to overwork it at this point), and then pat it into a 1 ¼ inch thick round. Try to make sure the smoothest part of the dough ends up being the top.
7. Using a 2 1/2 inch round cookie cutter, cut out 6 scones. Deep the cutter into some flour between each cut to stop the sticking. Don't twist the cutter in the dough –the aim is to have a good, clean cut. Carefully press the remaining dough together and cut out the rest; remember not to overwork it.
8. Brush the tops of the scones with some of the remaining egg.
9. Remove the hot baking sheet from the oven and sprinkle it with flour. Carefully place the scones on it, spacing them out evenly. The heat will give the scones a head start.
10. Bake for 12 minutes, or until golden and well risen, and sound hollow when tapped underneath. You may need to turn the pan around after 8 minutes to ensure an even color. Cool on a wire rack. For scones with a softer crust, wrap in a clean, dry dish towel before cooling.