

Heavenly Scones

INGREDIENTS

3 3/4 cups unbleached all- purpose flour	1 1/2 tablespoons baking powder	1/2 teaspoon salt	1/3 cup sugar	2 1/2 cups heavy cream	2 large egg yolks	2 tablespoons milk or heavy cream	3 tablespoons sugar
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SUGGESTED COOKWARE

baking sheet, silicone liner or aluminum foil or parchment paper, whisk

DIRECTIONS

Heavenly Scones:

Line a baking sheet with a silicone liner, aluminum foil, or parchment paper.

Whisk together the flour, baking powder, salt, and sugar in a large bowl. Stir in the heavy cream and continue stirring until the dough begins to form a rough mass. Turn out the dough onto a lightly floured work surface and knead until smooth, about 6 times. Divide in half and shape into two disks about 3/4 inch thick. Cut the disks into 8 or 10 wedges each and transfer to the prepared baking sheet.

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DIRECTIONS

Diva Do-Ahead: At this point, you can freeze the cut scones. Once they are frozen, transfer to a zipper-top plastic bag, where they will keep for 1 month. Defrost for 30 minutes before continuing.

Preheat the oven to 400°F.

Whisk together the egg yolks and milk, brush over the tops of the scones, and sprinkle with the sugar. Bake until golden brown, about 20 minutes. Serve warm.

Diva Variations:

Heavenly Cranberry Scones: Toss 1/2 cup of unsweetened dried cranberries (or blueberries or cherries) into the flour mixture before adding the cream.

Heavenly Ginger Scones: Toss 1/2 cup of finely chopped crystallized ginger into the flour mixture before adding the cream.

Heavenly Chocolate Chip Scones: Toss 1/2 cup of semisweet chocolate chips into the flour mixture before adding the cream.

Heavenly Lemon Scones: Toss in 1 tablespoon of finely grated lemon zest with the flour, add 1 teaspoon of lemon oil or 2 teaspoons of lemon extract to the cream, and proceed as directed.

Mock Clotted Cream:

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You can approximate clotted cream, the traditional accompaniment for scones in England, very easily. Simply beat 1 cup of heavy cream until it is so stiff your spatula will stand up in it. The cream will keep in the refrigerator for up to 4 days. Rewhip before serving.