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### Scones

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## Cream Scones Recipe

Preheat oven to 375 degrees F (190 degrees C) and place rack in middle of oven. Line a cookie sheet with parchment paper.

In a large bowl, whisk together the flour, sugar, baking powder and salt. Cut the butter into small pieces and blend into the flour mixture with a pastry blender or two knives. The mixture should look like coarse crumbs. In a small measuring cup combine the whipping cream, beaten egg and vanilla. Add this mixture to the flour mixture. Stir until just combined. Do not over mix.

Knead dough gently on a lightly floured surface. Roll or pat the dough into a circle that is 7 inches (18 cm) round and about 1 1/2 inches (3.75 cm) thick. Cut this circle into 8 triangular sections. Alternatively, you can cut the dough into rounds with a cookie cutter. Make a mixture of one well-beaten egg with 1 tablespoon heavy cream. Brush the scones with this mixture. This helps to brown the tops of the scones during baking.

Bake for about 15 minutes or until lightly browned and a toothpick inserted into the center of a scone comes out clean. Remove from oven and then turn your broiler on high. Sift confectioners (powdered or icing) sugar heavily over the tops of the scones and place them under the broiler. Broil for just a few seconds, turning the pan as necessary, until the sugar has melted and turns golden brown. Make sure to watch the scones carefully as the sugar will burn very quickly. Transfer to a wire rack to cool. Serve with [Devon cream](#) or whipping cream and your favorite jam.

These scones freeze very well.

Makes 8 scones.



Recipe:

- 2 cups (280 grams) all-purpose [flour](#)
  - 1/4 cup (50 grams) granulated white [sugar](#)
  - 2 teaspoons (10 grams) [baking powder](#)
  - 1/8 teaspoon salt
  - 1/3 cup (76 grams) cold unsalted [butter](#)
  - 1 large [egg](#), lightly beaten
  - 1 teaspoon pure [vanilla](#) extract
  - 1/2 cup (120 ml) heavy [whipping cream](#)
- Egg mixture for brushing tops of scones:
- 1 large [egg](#), lightly beaten
  - 1 tablespoon heavy cream

**RecipeSource : Ethnic Recipes : European Recipes : British Recipes : Mock Devonshire Clotted Cream (Tdn)**

----- Recipe via Meal-Master (tm) v8.02

Title: MOCK DEVONSHIRE CLOTTED CREAM (TDN)

Categories: Desserts, Sauces

Yield: 999 servings

1 pk (3 oz) cream cheese  
1 c Heavy or whipping cream  
1 ts Powdered sugar  
1/2 ts Vanilla

Blend all ingredients in a blender or food processor, until thick (food processor works best). Serve with preserves on warm scones. Keep refrigerated.

Assorted recipes from the Detroit News, entered by Diane Pahl

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