



How to Make Perfect Scones



4.9 from 564 reviews

Author: [Sally](#) Prep Time: 30 minutes Cook Time: 25 minutes Total Time: 1 hour

Yield: 8 large or 16 small scones

Use this basic scone dough for any sweet scone variety. See [blog post](#) for a couple savory scone options. Feel free to increase the vanilla extract and/or add other flavor extracts such as lemon extract or coconut extract. Read through the recipe before beginning. You can skip the chilling for 15 minutes prior to baking, but I highly recommend it to prevent the scones from over-spreading.

Ingredients

2 cups (250g) **all-purpose flour** ([spoon & leveled](#)), plus more for hands and work surface

1/2 cup (100g) **granulated sugar**

1/2 teaspoon **salt**

2 and 1/2 teaspoons **baking powder**

1/2 cup (1 stick; 115g) **unsalted butter**, frozen

1/2 cup (120ml) **heavy cream** or **buttermilk** (plus 2 Tbsp for brushing)

1 large **egg**

1 and 1/2 teaspoons **pure vanilla extract**

1–1.5 cups **add-ins** such as chocolate chips, berries, nuts, fruit, etc

optional: 1/2 – 1 teaspoon ground cinnamon, [coarse sugar](#), and toppings such as [vanilla icing](#), [salted caramel](#), [lemon icing](#), [maple icing](#), [brown butter icing](#), [lemon curd](#), [orange icing](#), [raspberry icing](#), dusting of confectioners' sugar

Instructions

- 1 Whisk flour, sugar, salt, and baking powder together in a large bowl. Grate the frozen butter using a [box grater](#). Add it to the flour mixture and combine with a [pastry cutter](#), two forks, or your fingers until the mixture comes together in pea-sized crumbs. See video above for a closer look at the texture. Place in the refrigerator or freezer as you mix the wet ingredients together.
- 2 Whisk 1/2 cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the add-ins, then mix together until everything appears moistened.
- 3 **To make triangle scones:** Pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more Tablespoons heavy cream. Press into an 8-inch disc and, with a sharp knife or [bench scraper](#), cut into 8 wedges. For smaller scones, press dough into two 5-inch discs and cut each into 8 wedges. **To make 10-12 drop scones:** Keep mixing dough in the bowl until it comes together. Drop scones, about 1/4 cup of dough each, 3 inches apart on a lined baking sheet. **To make mini (petite) scones, see recipe note.**

- 4 **Brush** scones with remaining heavy cream and for extra crunch, sprinkle with coarse sugar. (You can do this before or after refrigerating in the next step.)
- 5 Place scones on a plate or lined baking sheet (if your fridge has space!) and refrigerate for at least 15 minutes.
- 6 Meanwhile, preheat oven to 400°F (204°C).
- 7 Line a large baking sheet with parchment paper or silicone baking mat(s). If making mini or drop scones, use 2 baking sheets. After refrigerating, arrange scones 2-3 inches apart on the prepared baking sheet(s).
- 8 Bake for 18-26 minutes or until golden brown around the edges and lightly browned on top. Larger scones take closer to 25 minutes. Remove from the oven and cool for a few minutes before topping with optional toppings listed in the ingredients.
- 9 Leftover scones keep well at room temperature for 2 days or in the refrigerator for 5 days.

Notes

- 1 **Special Tools:** [Glass Mixing Bowls](#), [Box Grater](#), [Pastry Cutter](#), [Baking Sheet](#), [Silpat Baking Mat](#), [Pastry Brush](#)
- 2 **Freezing Instructions & Scone Flavors:** See blog post above.
- 3 If adding fruit, use fresh or frozen. If frozen, do not thaw. Peel fruits such as apples, peaches, or pears before chopping.
- 4 **Overnight Instructions:** Prepare scones through step 4. Cover and refrigerate overnight. Continue with the recipe the following day.
- 5 **Over-spreading:** Start with very cold scone dough. Expect some spread, but if the scones are over-spreading as they bake, remove from the oven and press back into its triangle shape (or whatever shape) using a rubber spatula.
- 6 **Mini/Petite Scones:** To make smaller scones, press dough into two 5-inch discs and cut each into 8 equal wedges. Bake for 18-20 minutes or until lightly browned.

Find it online: <https://sallysbakingaddiction.com/scones-recipe/>