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## Basic British Scones

Easy recipe for English scones that are simple to make in one bowl and ready to serve in less than 30 minutes. Perfect if you need a quick and easy treat for breakfast or have unexpected guests for afternoon tea. Serve with butter or clotted cream and strawberry jam.

Submitted by **Angela Martini**

**Prep Time:** 15 mins

**Cook Time:** 10 mins

**Total Time:** 25 mins

**Servings:** 12

**Yield:** 1 dozen scones

### Ingredients

- 2 cups all-purpose flour
- 1 teaspoon cream of tartar
- ½ teaspoon baking soda
- 1 pinch salt
- ¼ cup cold butter, cubed
- ⅓ cup white sugar
- ½ cup milk, or as needed
- 2 tablespoons milk

### Directions

#### Step 1

Preheat the oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper.

#### Step 2

Sift flour, cream of tartar, baking soda, and salt into a large bowl.

#### Step 3

Rub in butter until the mixture resembles fine breadcrumbs. Stir in sugar and enough milk to mix to a soft dough.

**Step 4**

Turn dough onto a floured surface, fold over 2 or 3 times, then roll out to a 3/4-inch thickness. Cut into 2-inch rounds and place on the prepared baking sheet; brush tops with milk to glaze.

**Step 5**

Bake in the preheated oven until scones are risen and golden on top, about 10 minutes. Cool scones on a wire rack.

**Nutrition Facts**

Per serving: 124 calories; total fat 4g; saturated fat 1g; cholesterol 1mg; sodium 102mg; total carbohydrate 19g; dietary fiber 1g; total sugars 3g; protein 3g; calcium 19mg; iron 1mg; potassium 85mg

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makes 10 - 2" scones