

BASS COTTAGE INN CREAM SCONES



This is the easiest scone recipe of all time. Infinite variations are possible — limited only by your imagination. Treat dough gently and you will have the lightest scone you'll ever eat.

Yield: 24 scones

1. Combine the following dry ingredients in the bowl of a food processor and pulse 5–6 times to aerate:

- 6 cups all purpose flour
- 1 cup white sugar
- 3 T baking powder
- 1 ½ tsp. salt
- 3 ¾ cups heavy cream

2. With the blade running, add the cream and pulse until the mixture is processed to pea size, approximately 10 1-second pulses. Do not over-process.

3. Turn mixture into a large bowl, fold ½ of dried fruit* into the crumbly dough and pat-out onto counter into large oval. Cut into wedges or rounds using a dough cutter.

4. Place on ungreased baking sheet and brush with cream and sprinkle with turbinado sugar.

Bake at 425 degrees approximately 13 minutes.

*You can substitute currants, blueberries or dried sweetened cranberries, see variations below:

- Currants and cinnamon
- Cinnamon and toffee chips
- Craisins® and orange zest
- Lemon zest and poppy seeds
- Chocolate chips and dried cherries

Enjoy!

Bass
Cottage Inn
BAR HARBOR