

# BUILD-YOUR-OWN SCONES

Scones are biscuit-like pastries that can be sweet or savory. They are usually enjoyed for breakfast, but are delicious at any time of the day! In this recipe we free form the scones with our hands into little mini triangles. If you prefer, you can divide the dough into three pieces, roll each out into a circle (about 1/2 inch thick), and cut the circle into quarters.

MAKES 12 MINI SCONES

## INGREDIENTS:

- |  |  |
|--|--|
| 2 1/4 cup all purpose flour, plus a little for dusting | 2 tsp vanilla extract  |
| 1/4 cup sugar  | 1 cup plus 2 tsp 2% milk, divided  |
| 1 T baking powder                                      | 1 cup of the mix-in(s) of your choice (like berries, chopped fruit, chocolate chips or even fresh herbs) |
| 1/2 tsp salt   | 1 egg  |
| 1/4 cup plus 2 T cold butter, cut into small cubes     | 1/4 cup turbinado sugar  |
| 2 tsp zest (citrus of your choice)                     |  |

## DIRECTIONS:

Preheat oven to 400 degrees. Line a baking sheet with parchment paper.

In a medium bowl, stir together flour, sugar, baking powder, and salt. Combine well. Add butter cubes and stir to coat with flour mixture. Use your fingers to gently work butter into smaller pieces, so that the mixture looks like coarse crumbles.

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## DIRECTIONS (cont'd):

Add zest, vanilla, and 1 cup milk. Stir until wet and dry ingredients are thoroughly mixed. Fold in whatever mix-ins you've selected (if you prefer you can divide the dough in half and make two varieties of scones!).

Divide dough into 12 pieces (each piece will be a little larger than a golf ball, and dough will be slightly sticky). Sprinkle your work surface with flour. Use your hands to form each piece of dough into a triangle. Arrange them 2 inches apart on prepared baking sheet.

Crack egg into a small bowl. Add remaining 2 teaspoons milk and whisk well. Brush scones with egg wash. Sprinkle each with 1 teaspoon turbinado sugar.

Bake scones until just lightly browned (about 12-15 minutes). A toothpick or cake tester should come out clean when inserted into the middle. Let cool on a wire rack.

## TRY THIS

Instead of the turbinado sugar crunch, you can top your scones with an icing drizzle. In a small bowl, whisk together 1/2 cup powdered sugar and 1 tablespoon milk until smooth. Once scones have cooled, drizzle this icing in a pretty pattern on top!

*Enjoy!*

## WHAT KIDS CAN DO

Choose one, all or any of these steps based on your child's abilities and your time constraints. And remember, adult supervision is key!

- **Measure** & **mix** dry ingredients
- **Work** butter into flour mixture
- **Zest** citrus
- **Stir** wet ingredients into dry ingredients & **fold** in your mix-ins
- **Crack** egg & **whisk** with milk to make egg wash
- **Divide** dough & **form** scones
- **Brush** scones with egg wash & **sprinkle** with turbinado sugar



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