**OUR SIGNATURE RECIPE FOR**

**VANILLA CREAM SCONES**

**YOU’LL NEED**

- 1/2 teaspoon salt
- 2 large eggs
- 1 cup heavy cream

**1. PREHEAT** oven to 400°F. Grease a baking sheet, or line with parchment paper.

**2. COMBINE** mix and salt. Blend egg and cream together and pour over mix, stirring just until moistened. If needed, drizzle in another tablespoon of cream to make dough hold together.

**3. SCOOP** dough onto baking sheet, using about 1/3 cup for each scone. Leave 2" between each.

**4. BAKE** for 14 to 16 minutes in upper third of oven, until light golden brown.

**5. COOL** 5 minutes, and glaze if desired. Serve warm.

**BAKES 8 SCONES**

**EASY GLAZE**

Stir together 1 cup confectioners’ sugar, 2 to 3 tablespoons cream, and 1/2 teaspoon vanilla extract or 2 teaspoons orange zest. Drizzle over warm scones.

**TRIANGLE SCONES**

Follow directions above. Place dough on baking sheet, and pat into an 8" circle. Cut into 8 wedges, separating slightly. Bake as directed.

**BUTTER SCONES**

Cut 8 tablespoons cold butter into pats. Blend mix and butter until crumbly. Whisk together 1/3 cup of milk and 2 eggs. Add to dry ingredients, stirring until just combined. Bake as directed.

**COMPLIMENTS OF**

The King Arthur Flour Kitchen