

Scone Recipe: The Best Scones Ever

★★★★★
4.77 from 80 votes

Prep Time	Cook Time	Total Time
10 mins	15 mins	25 mins

The best scone recipe ever. It always works and it's the perfect base for other flavors!

Course: Breakfast Meals

Cuisine: British

Keyword: scones

Servings: 18

Calories: 287 kcal

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Ingredients

- 1 cup of sour cream
- 1 tsp baking soda
- 4 cups of flour
- 1 cup of white sugar
- 2 tsp baking powder
- 1 tsp salt
- 1 cup of butter
- 1 egg
- 1 cup of blueberries or raisins or whatever fruit you want.

Instructions

1. Kick the tires & light the fires to 350 degrees.
2. Take your bowl with your cup of sour cream, and mix in the baking soda.
3. Whisk together the flour, sugar, baking powder and salt in a large mixing bowl.
4. Cut in the butter using a pastry blender or two knives in a criss-cross fashion, until the butter is broken into pea sized morsels in the flour.
5. Beat the egg and mix in into the sour cream.
6. Add the sour cream mixture into the dry mixture, working it in.
7. The dough can be a bit dry, but if you use your hands to combine it, it will be perfect. If needed add milk until it's combined. The secret to a good scone is a drier dough, not gluey.
8. When the dough is combined, mix in the fruit. I fold in delicate berries by hand.
9. Divide into three equal circles, patting each into a circle that is one inch thick (width ranges from 6-7 inches). Cut each circle into six equal triangles.
10. Bake on a well greased or parchment lined baking sheet for 15-20 minutes, until the scones are browned nicely on the bottom and slightly on the top. Watch them carefully!
11. Serve and enjoy!

Recipe Notes

You can substitute in currants for a very traditional scone!

Nutrition Facts

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Amount Per Serving (1 g)

Calories 287 Calories from Fat 117

% Daily Value*

Total Fat 13g **20%**

Saturated Fat 8g **40%**

Cholesterol 42mg **14%**

Sodium 306mg **13%**

Potassium 176mg **5%**

Total Carbohydrates 39g **13%**

Dietary Fiber 1g **4%**

Sugars 11g

Protein 3g **6%**

Vitamin A 8.2%

Vitamin C 0.7%

Calcium 4.9%

Iron 8.9%

* Percent Daily Values are based on a 2000 calorie diet.

All calories and info are based on a third party calculator and are an estimate. Actual nutritional info will vary with brands used, your measuring methods etc.