

# Candlelight Inn

1045 Easum Drive, Napa CA 94558 ~ 707-257-3717 ~ candlelightinn.com

## **Basic Scone Recipe** - Makes 12

### **Ingredients:**

- 3 Cups Flour
- 2 Table spoons sugar
- 1 ½ Table spoon baking powder
- ½ Tee spoon salt
- 1 cube ¼ lb of butter, cold & cut into small chunks
- 1 Cup cream or ½ & ½
- 2 eggs

### **Method:**

- Mix flour, sugar, baking powder, salt and butter in mixer on low until crumbly
- In separate bowl mix eggs and cream with fork then add to mixer
- Blend just until dry ingredients are moistened
- Turn out onto floured board and very lightly kneed just to get it into a ball
- Flatten ball out gently into ¾ inch circle.
- Cut in half then in half again etc. until you have 12 scones
- Bake at 350 on greased pan for 13-14 min or until tops are browning.
- Let cool and then glaze if desired.

We add the following into the cream mixture before adding to dry ingredients depending on the scone we are making:

- Cranberries (dried w/orange zest)
- Apricots (dried)
- Poppy seed
- Apples & Cinnamon
- Pineapple (canned cut into small chunks)