

# Scone Recipe

[Modified from The Unpeeled Journal](#)

## Ingredients

- 3 1/2 cups all-purpose flour (500g)
- 2 tablespoons plus 2 teaspoons baking powder (28g)
- Pinch of salt
- 7 tablespoons cold, unsalted butter, cut into small pieces (94g)
- 1/2 cup sugar (86g)
- 3 eggs, divided
- 3/4 cup buttermilk
- 2/3 cup sultanas or golden raisins, optional (100g)

## Instructions

Soak the raisins or sultanas in hot water for 20 to 30 minutes. Drain before adding to the recipe.

Mix the dry ingredients (all-purpose flour, baking powder, pinch of salt), butter, and sugar together in a large bowl until crumbly. Work the butter into the dough a bit, as you would pie dough. If using a stand mixer, be sure to use the paddle attachment. Mix on a low setting.

In a separate small mixing bowl, whisk two eggs and the buttermilk together. Stir the liquid into the crumb mixture. Add the raisins, if using, and mix until evenly distributed. Continue to knead the dough until smooth. DO NOT OVERKNEAD THE DOUGH.

Remove the dough from the bowl onto a clean countertop lightly dusted with flour. Lightly dust the tops of the scones with flour. Flatten the dough to a 1" thickness and cover with saranwrap. Leave to rest for 30 to 45 minutes in the refrigerator. Resting the dough allows the gluten to relax, helping to achieve a tender, flaky scone.

Remove the scone dough from the refrigerator and cut to the desired shape using a round biscuit cutter.

Preheat the oven to 400°F (205°C). Whisk the third egg and gently eggwash the top of the scones with a pastry brush.

Bake on baking sheets for around 12 to 15 minutes, give or take, depending on your cutter size, or until light golden brown. Leave at least 1 1/2" of space between each scone. Cool on a wire rack before serving warm or room temperature with jam and clotted cream.