

# Vanilla Scones

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## **Ingredients**

2½ cups all-purpose flour  
½ teaspoon salt  
1 tablespoon baking powder  
⅓ cup granulated sugar  
1 egg  
½ cup milk  
1 tablespoons pure vanilla extract (or vanilla bean paste)  
¾ cup cold unsalted butter, cubed

## **Vanilla Glaze**

1½ cups confectioners sugar  
2 tablespoons water (may need more)  
2 tablespoons unsalted butter, melted  
2 teaspoons pure vanilla extract (or vanilla bean paste)

## **Directions**

Preheat oven to 425 degrees and line a baking mat with parchment paper or a non-stick baking mat; set aside.

In a stand-alone mixer fitted with a paddle attachment mix together the flour, salt, baking powder, and granulated sugar. Add cold cubed butter and mix on low-speed until course crumbs forms – careful not to over-mix.

In a small bowl, whisk together the egg, milk, and vanilla then add it to the mixer and mix until dough comes together. It will be crumbly.

Flour a clean surface and kneed dough just a bit until it comes together. Form it into a circle about 1 inch in thickness. Use a knife or pizza cutter to cut scones into 8 wedges. Place on baking sheet and sprinkle with granulated sugar. Bake for 10-14 minutes or until edges are slightly golden. Remove from oven and place on a cooling rack to cool.

While scones are cooling, add all the glaze ingredients into a bowl and whisk – glaze will be slightly thick but should drizzle off a spoon. Use a spoon to spread glaze over cooled scones. Let stand until glaze is set.