

The Scones

Ingredients

350 g of levante flour (or 335 g of natural flour + 15 g of baking powder)
¼ teaspoon salt
85 g of diced butter
3 tablespoons of caster sugar
110 ml of milk
1 teaspoon of vanilla extract
1 lemon in a hurry
1 beaten egg
(jam to serve)

Preparation

1. Preheat the oven to 220 ° C (thermostat 7/rotating heat). Pour the flour with yeast incorporated into a large bowl with ¼ teaspoon of salt and baking powder, then mix.
2. Add the butter and mix with your fingers until you get a finely crumbled dough. Incorporate the caster sugar.
3. Pour the milk into a pitcher and heat in the microwave for about 30 seconds, until lukewarm, but not burning. Add the vanilla extract and a drizzle of lemon juice, then set aside.
4. Bake a baking sheet. Make a well in the dry dough, then add the liquid and mix quickly with a cutlery knife; The dough will appear quite wet at the beginning.
5. Sprinkle a little flour on the work surface and unmold the dough. Lightly flour the dough and your hands, then fold the dough 2 to 3 times until it is a little smoother.
6. Form a circle about 4 cm thick. Take a 5 cm cookie cutter (cookie cutters with smooth edges cut more cleanly and allow better lifting) and dip it in the flour. Immerse it in the dough, then repeat the operation until you get four scones.
7. You may need to crush the rest of the dough to form a circle to cut another oven.
8. Brush the top with a beaten egg, then gently place on the hot hob. Bake for 10 minutes until the top is lifted and golden.
9. Enjoy warm or cold on the day of cooking, generously garnished with jam and shot cream.