

A Recipe From *tikkido*

Easy Scones Recipe

<https://tikkido.com/blog/easy-scones-recipe>

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- 4 cups flour
- 3/4 cup sugar
- 2 t baking powder
- 1 t baking soda
- 1/4 t cream of tartar
- 1 t salt
- 1 cup (2 sticks) butter, cold
- 1 egg
- 1 cup plain yogurt or sour cream (fat free is just fine)

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large bowl, mix together dry ingredients. Use a pastry cutter (pictured above), two knives, or a bench scraper to cut the butter into the dry ingredients. Keep cutting in until the butter is in pea-sized chunks.
3. Add wet ingredients (sour cream or yogurt and egg) to the dry ingredients, and mix until just combined. Do not be tempted to add more liquid!
4. Divide dough in half, and pat one half into a disk shape. Cut into eight even wedges. Repeat with the remaining dough.
5. Place on a baking sheet and bake for approximately 15 minutes, or until the scones *just* start to turn golden.

