




Natrel[®]

Scones


SERVES
12-24


PREPARATION TIME
30MIN.


COOKING TIME
12MIN.


COOLING TIME
5MIN.

Ingredients

2 eggs, at room temperature
½ cup Natrel Buttermilk, at room temperature
½ cup Natrel Fine-filtered milk 2%, at room temperature
3 ½ cups flour
¾ cup sugar
2 tbsp. baking powder
¾ cup Natrel Lactose Free butter, cut into pieces
½ cup fresh fruit (raspberries, blueberries, etc.), optional

Preparation

1. Preheat the oven to 450 °F (230 °C).
2. Line a baking sheet with parchment paper or a silicone baking mat.
3. In a medium bowl, beat the eggs, buttermilk and milk. Set aside 30 mL (2 tbsp.) of the preparation.
4. Put the flour, sugar and baking powder in an electric mixer bowl. Add the butter and mix until you obtain a sandy texture.
5. Add the liquid ingredients and mix well. The dough will be a little sticky. Add the fruit, if desired.
6. Transfer the dough to a clean and floured surface and knead it by hand for a few minutes. Sprinkle some flour on your hands if necessary.
7. Using a rolling pin, roll out the dough evenly to a thickness of about 2.5 cm (1 inch). Form scones with a round cookie cutter. Repeat the operation until no more dough is left.
8. Place the scones on the baking sheet and brush them with the liquid preparation you set aside. Bake for 12 minutes.
9. Allow the scones to cool on a rack.