

Scones

from bakingbetter.com

2 $\frac{3}{4}$ cups all purpose flour
1/3 cup sugar
 $\frac{1}{2}$ teaspoon salt
1 tablespoon baking powder
 $\frac{1}{2}$ cup cold butter
2 eggs
2 teaspoons vanilla
 $\frac{1}{2}$ cup milk, half and half, or cream

Sift or whisk together in a bowl, the flour, sugar, salt, and baking powder.

Cut the cold butter into smaller pieces and blend into the flour mixture using a pastry blender, until butter is blended and only small pieces of butter remain, no bits any larger than peas.

Whisk the eggs, vanilla, and milk (or half and half or cream) together in a small bowl. Add all at once to the flour/butter mixture and stir just to combine. Divide the dough in half, and form two 5-6" round disks, and place on greased baking sheet. Cut each disk into 6 wedges, and pull the wedges apart slightly to allow them to expand while baking. Place the baking sheet with the dough into the freezer for 30-45 minutes.

Preheat oven to 375 degrees. Place the baking sheet with the dough into the oven and bake for 20-25 minutes or until golden brown. Remove from oven to cool at least 10 minutes before serving.