

Maine Arts Camp

2013

Recipe Name: Scones

Chef: Charlie Limoggio C.E.C.

Servings: 12

Yield: 2 rounds-6 each

Quantity	Unit	Ingredient Name	Prep Notes
5 ½	ounces	Cake flour	
10 ½	ounces	Bread flour	
2 ¾	ounces	Sugar	
9	ounces	Unsalted butter	Medium dice-chilled
¼	ounce	Baking powder	
2	large	Eggs	beaten
¾	Cup		
+1 tablespoon		Milk	

1. Sift dry ingredients
2. Dice butter roughly to medium dice
3. Dice butter roughly to medium dice
4. Combine liquids.
5. Add liquid to dry and stir until just combined-Add flavorings-chocolate or fruit at this time
6. Fold in half a few times on a LIGHTLY floured surface. DO NOT OVER KNEAD-IT WILL GET TOUGH
7. Scale into 2 equal sized balls and flatten to 1 inch thick with a rolling pin.
8. Egg wash, sprinkle with sugar and cut into 6 wedges.
9. Bake at 375 degrees until done

Notes: This formula was a gift from a very talented pastry chef. They produce very tasty moist scones. Flavor ideas: cinnamon raisin, chocolate chip, dried cherry/white chocolate only limited by your imagination & creativity