🔺 Scone Lab

Culinary 1 · Unit 3 · Level 2 · Fri 10/2 (Blue) · Mon 10/5 (Gold)



Name: _____ Date: _____ Period: _____

Makes 2-4 small scones. Mrs. Dyches' recipe: Scones for One + Vanilla Glaze.

🧺 Scones

- ☐ 🌾 **¾ c** flour
- ☐ 🍚 **2 Tbsp** sugar
- ☐ 🥄 **1¼ tsp** baking powder
- ☐ 🧂 **⅛ tsp** salt
- ☐ 🧈 **3 Tbsp** butter (cold)
- ☐ 🥚 **½** egg, beaten
- ☐ 🥛 **¼ c** milk

🧺 Vanilla glaze

- ☐ 🧈 **1 Tbsp** butter, melted
- ☐ ❄️ **1½ c** powdered sugar
- ☐ 🧂 **⅛ tsp** salt
- ☐ 🍦 **¼ tsp** vanilla
- ☐ 🥛 **2½ Tbsp** milk

👩‍🍳 Steps: check each box when you finish

1. 🔥 Oven to **400°F**. Parchment on the pan. ☐
2. 🥣 Mix flour, sugar, baking powder, and salt. ☐
3. 🍴 **Cut in** the butter until crumbly (biscuit method). ☐
4. 🥚 Mix the egg and milk. Stir in **just until moist**. ☐
5. 🫓 Flour the counter. Pat into a round **½ inch** thick. ☐
6. 🔺 Cut into 2-4 wedges. Put on the pan. ☐
7. ⏲️ Bake **15 minutes** until golden. ☐
8. 🥄 Glaze: melt butter, add powdered sugar, salt, vanilla, milk. Drizzle. Photo! ☐

💡 *The older Unit 3 scone card is the group recipe. This packet uses her Scones for One.*