🥐 Scones with Vanilla Glaze

Culinary 1 · Unit 3 Lab · Picture recipe card (Level 2). Makes 8. Uses the biscuit method.



Name: _____ Date: _____ Period: _____

🧺 Mise en place: check off each one when it is on your counter

- ☐ 🌾 **3 c** all-purpose flour (+ a little for the counter)
- ☐ 🫧 **5 tsp** baking powder
- ☐ 🧈 **¾ c** cold butter
- ☐ 🥚 **1** egg, beaten
- ☐ 🍚 **1½ c** powdered sugar (glaze)
- ☐ 🌿 **¼ tsp** vanilla (glaze)
- ☐ 🍬 **½ c** white sugar
- ☐ 🧂 **½ tsp** salt
- ☐ 🥛 **1 c** milk
- ☐ 🧈 **1 Tbsp** butter (glaze)
- ☐ 🧂 **⅛ tsp** salt (glaze)
- ☐ 🥛 **2½ Tbsp** milk (glaze)

🧰 Tools

- ☐ Big bowl + small bowl
- ☐ Measuring cups + spoons
- ☐ Baking sheet
- ☐ Oven mitts
- ☐ Pastry blender
- ☐ Whisk / fork
- ☐ Knife or bench scraper
- ☐ Sifter

💡 *Cold butter = flaky scones. Lumpy is OK!*

👩‍🍳 Steps: check each box when you finish

1		Wash hands. Apron on. Hair back.	☐
2		Oven to **400°F**. Lightly grease the baking sheet.	☐
3		Big bowl: mix **flour, sugar, baking powder, salt**.	☐
4		**Cut in** the cold butter with the pastry blender until it looks like **peas**.	☐
5		Small bowl: whisk the **milk** and **egg**.	☐
6		Stir the milk mix into the flour mix **just until wet**. Don't overmix!	☐
7		Flour the counter. **Knead 5–6 times** only.	☐
8		Pat into a circle **½ inch** thick. Cut **8 wedges**. Put on the sheet.	☐
9		Bake about **15 minutes**, until **golden brown**. Use oven mitts!	☐
10		Glaze: melt **1 Tbsp butter** 20 seconds in the microwave. Add **sifted powdered sugar, salt, vanilla, milk**. Stir smooth.	☐
11		Drizzle the glaze on the warm scones.	☐
12		Clean up your station.	☐

📸 Lab photos and my check

☐ Mise en place ☐ Step 1 ☐ Step 2 ☐ Step 3 ☐ Final plate

⭐ One thing that went well: _____

🔧 One thing to do better: _____

🧽 My clean-up: 😀 great 🙂 okay 😕 needs work