

Certainly, making scones is a fairly straightforward process. Below is a simple recipe for classic British-style scones.

#### ### Ingredients:

- 3 cups all-purpose flour
- 1/2 cup granulated sugar
- 5 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, chilled and cubed
- 1 cup whole milk (or buttermilk for tangier flavor)
- 1 large egg
- 1 teaspoon vanilla extract
- Optional: 1 cup raisins or dried cranberries (if you want fruit scones)

#### ### For the egg wash:

- 1 egg, beaten
- 1 tablespoon milk

#### ### Instructions:

1. **\*\*Preheat Oven\*\***: Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper or lightly grease it.
2. **\*\*Dry Ingredients\*\***: In a large mixing bowl, combine the flour, sugar, baking powder, and salt. Mix well.
3. **\*\*Add Butter\*\***: Add the chilled, cubed butter to the dry mixture. Using a pastry blender, fork, or your fingertips, work the butter into the dry ingredients until the mixture resembles coarse crumbs.
4. **\*\*Wet Ingredients\*\***: In a separate bowl, beat together the milk, egg, and vanilla extract.
5. **\*\*Combine\*\***: Make a well in the center of the dry ingredients and pour in the wet mixture. Add the raisins or dried cranberries, if using. Mix until just combined. Do not overmix.
6. **\*\*Form Scones\*\***: Turn the dough out onto a lightly floured surface. Knead it a few times to bring it together, then flatten it into a round disc about 1-inch thick. Use a round cookie cutter to cut out scones, or just cut the disc into wedges.
7. **\*\*Prepare for Baking\*\***: Place the scones on the prepared baking sheet. To make the egg wash, beat together one egg and a tablespoon of milk. Brush the tops of the scones with the egg wash.

8. **\*\*Bake\*\***: Bake for 18-22 minutes, or until the scones are golden brown on top.

9. **\*\*Cool and Serve\*\***: Allow the scones to cool on a wire rack for a few minutes before serving. They are best enjoyed warm, perhaps with some clotted cream and jam.

Enjoy your scones!

**\*\*Note\*\***: This recipe can be adapted to include other add-ins like chocolate chips, nuts, or different fruits. Just keep the overall quantity similar to avoid throwing off the moisture balance of the dough.