

Cream Scones with a Hint of Vanilla
Adapted from King Arthur Flour
Makes 8 small scones

$\frac{3}{4}$ cup all-purpose flour
 $\frac{3}{4}$ cup white whole wheat flour (or all-purpose flour)
1½ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
2 tablespoons granulated sugar
1 teaspoon vanilla
1 cup heavy cream, approximately*
2-3 tablespoons cream or milk, if needed*

Topping:

Cream or milk
Coarse, pearl or granulated sugar

*If you use all-purpose flour instead of the white whole wheat flour you will probably not need as much cream to get the dough to come together.

Preheat oven to 425 degrees. Lightly grease a baking sheet, or line it with parchment paper. Set aside.

Stir together the flours, baking powder, salt and sugar. Add the vanilla and about three quarters of the cup of cream. Stir gently. If there is still a large amount of dry flour, add the remaining cream. If dough is still very dry, add more cream, or milk, a tablespoon at a time, just until most of the flour is wet, turning and mixing the dough with your spoon. The dough will be moist, but not particularly sticky. There should be only a small amount of dry flour, if any.

Turn the dough out onto a lightly floured surface. Divide dough in half. Lightly flour the top of the dough and your hands and gently shape each half of the dough into a round ball and then flatten into a disk $\frac{3}{4}$ -1 inch tall. Try to make the edges straight and even. Cut into 4 wedges.

Place wedges on prepared baking sheet. Brush each scone with cream or milk and sprinkle with your choice of sugar.

Bake scones for 10-12 minutes, or until just golden on top and darker golden on the bottom.

Serve scones hot or at room temperature, with butter and jam.

These keep for several days in an airtight container at room temperature. Reheat in toaster oven, oven or microwave. Freeze for longer storage, thawing overnight at room temperature, or in the microwave for about 30 seconds.