



"The Perfect Place"

Traditional Scones (Yield 10-12 Scones)

Ingredients

2 Cups	All Purpose Flour
1 Tbsp	Baking Powder
3 Tbsp	Sugar
½ Cup	Butter
2	Large Eggs
1/8 Cup	Heavy Cream

Ingredients - Egg Wash

1	Egg
A Little	Heavy Cream

Method

- 1. Sift the dry ingredients into the mixer and cut in the butter until the mixture resembles bread crumbs.**
- 2. Add the eggs and then the cream a little at a time. Do not over moisten the dough.**
- 3. Roll the dough LIGHTLY to a $\frac{3}{4}$ " thickness and use a #3 plain circular edge cutter to shape the scones.**
- 4. Place the scones on a greased cookie sheet and brush them lightly with egg wash (beat the two egg wash ingredients together).**
- 5. Bake for 15 minutes at 350° until they have risen and are lightly browned.**

Presentation

Serve the scones with raspberry jam and freshly whipped cream. (decorate with sliced fresh strawberries if available)

369 Old Harbor Road ♦ Chatham, Massachusetts 02633

508.945.0127 ♦ Fax 508.945.0866 ♦ 800.315.0728 ♦ www.captainshouseinn.com ♦ info@captainshouseinn.com