



McLAREN'S

TO MAKE MCLAREN'S SCONES YOU WILL NEED TO ADD 3 THINGS TO THE ENCLOSED MIX,

5 TABLESPOONS OF BUTTER, COOL AND CUT INTO SMALL PIECES OR CUBES
1 EGG YOLK
1 CUP OF SOUR CREAM (LIGHT OR REGULAR)

PREHEAT OVEN TO 400 DEGREES F.

PUT THE DRY SCONE MIX INTO A FOOD PROCESSOR IF YOU HAVE ONE (OR LARGE BOWL).

BLEND THE MIX TOGETHER. ADD THE CUBED BUTTER AND PULSE UNTIL BUTTER IS CUT INTO TINY PIECES AND BLENDED WITH THE SCONE MIX INTO A COARSE MIXTURE. IF YOU DO NOT HAVE A FOOD PROCESSOR, USE A PASTRY TOOL OR A FORK TO CUT THE BUTTER INTO THE FLOUR UNTIL A COARSE MIXTURE FORMS. PULSE OR BLEND IN THE SOUR CREAM AND EGG YOLK UNTIL MIXED INTO A DOUGH BALL.

THE DOUGH WILL BE STICKY, TAKE IT OUT AND PUT IT ONTO A LIGHTLY FLOURED SURFACE AND KNEAD THE DOUGH IF IT IS NOT ALREADY IN A BALL. ROLL OR PAT THE DOUGH DOWN INTO A SQUARE SHAPE A LITTLE LESS THAN AN INCH THICK. CUT THE SQUARE INTO 4 SMALLER SQUARES. (FOR 8 LARGE SCONES, CUT THESE SQUARES DIAGONALLY)

FOR 16 SCONES, CUT THOSE SQUARES DIAGONALLY, FROM BOTH THE LEFT AND RIGHT CORNERS TO MAKE AN X PATTERN ON THE SQUARE, WHICH WILL GIVE YOU 4 SMALL TRIANGLES WHEN YOU CUT THEM OUT.

PUT THE 8 OR 16 TRIANGLE PIECES OF DOUGH ONTO A PARCHMENT LINED COOKIE SHEETS, LEAVING ROOM FOR THEM TO RISE AS THEY BAKE. BAKE FOR 12 TO 14 MINUTES UNTIL THE BOTTOMS OF THE SCONES ARE LIGHT BROWN. COOL ON THE COOKIES SHEET FOR A FEW MINUTES TO SET AND TRANSFER TO A WIRE RACK FOR COMPLETE COOLING.

ENJOY WITH BUTTER, JAM OR CURD!

OPTIONAL TOPPINGS

IF YOU LIKE A SWEETER SCONE, BEFORE YOU BAKE THEM YOU CAN BRUSH THE TOPS WITH HEAVY CREAM AND TOP WITH RAW SUGAR, CINNAMON SUGAR OR CHOPPED NUTS & SUGAR COMBINED, USE YOUR IMAGINATION!

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