Vanilla Bean Scones

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Recipe by: Laura Vitale

Serves 4

Prep Time: 10 minutes
Cook Time: 20 minutes

Ingredients
__2 1/4 cups of Flour
__1/3 cup of Sugar
__1 1/2 tsp Baking Powder
__¼ tsp Baking Soda
__½ tsp Salt
__8 Tbsp Cold Unsalted Butter
__½ cup Heavy Cream
__1 Vanilla Pod, seeds scraped
__1 Egg
__Egg wash (one egg beaten with 1 tbsp of water)
__Coarse Sugar

1) Preheat your oven to 400 degrees and line a baking sheet with parchment paper.

2) In a small jug or cup, add the heavy cream and vanilla seeds, let them sit for about 5 minutes.

3) In the bowl of a standing mixer fitted with a paddle attachment, add the flour, sugar, baking powder, baking soda and salt, mix just to combine.

4) Add the cold butter and mix it just until the butter has broken up a bit and distributed evenly throughout the dry ingredients.

5) In a small bowl, whisk together the egg and vanilla cream mixture. Add it to the dry mixture and mix until the dough comes together.

6) Dump it on a lightly floured board and shape into a circle or a rectangle thats about 3/4 inch thick. Cut the scones into desired shape and place them on the parchment lined baking sheet.

7) Brush them with egg wash and sprinkle all over the top with the raw sugar.

8) Bake for 17 to 18 minutes or until golden brown