

# Triple Vanilla Scones

*Makes 12-18 scones, depending on size*

## Ingredients

For the scones:

3 C all-purpose flour, plus more for dusting

1/2 C vanilla sugar\*

5 tsp baking powder

1/4 tsp salt

2 sticks (8 oz) cold unsalted butter, cut into small pieces

1/2 C heavy cream

1 T vanilla extract

1 egg

1/4 C plain Greek yogurt, either low-fat or whole

For the glaze:

2 C confectioners' sugar

1 vanilla bean, split lengthwise or 1 t vanilla bean paste

4-5 tsp whole milk

Pinch of salt

## Method

Preheat the oven to 400° F. In a large bowl, combine the flour, vanilla sugar, baking powder and salt. Whisk to blend. Add in the butter and toss lightly to combine. Using a pastry blender, two knives, or your hands (my preferred method) cut the butter into the dry ingredients until the largest butter pieces are the size of peas and the mixture resembles coarse meal.

Combine the cream, vanilla, egg and yogurt in a small bowl and



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whisk to blend. Add this mixture to the dry ingredients and blend lightly with a spatula or fork to form a sticky dough. Very gently and briefly, knead lightly with your hands to incorporate the remaining loose flour.

Turn the dough out onto a lightly floured surface and pat out to approximately an 8–10-inch square. Fold the dough in half over itself and pat back out to approximately an 8–10-inch square. Repeat this process two more times. Divide the dough in half. Shape each half into a ~7” circle. With a lightly floured large knife or a sharp bench scraper, cut each circle into 6 pieces to make 12 scones.\*\*

Transfer the scones to a baking sheet lined with parchment. Bake until golden on top and just set, about 16-20 minutes total. Transfer to a wire rack to cool slightly and make the glaze. Combine the confectioners’ sugar and the seeds scraped from the vanilla bean in a small bowl. Whisk in the milk a teaspoon at a time until you have a glaze that is slightly thick but pourable. Drizzle the glaze over the warm scones. Let glaze set a few minutes before serving.

\*To make vanilla sugar, split a vanilla bean and scrape the seeds into 1 cup of sugar. Rub the vanilla seeds into the sugar with your fingertips until well combined and fragrant. Bury the vanilla bean pod in the sugar. Cover and let stand for at least 2 days to fully infuse the flavor.

\*\*At this point, the shaped, unbaked scones may also be frozen on a baking sheet and then transferred to a freezer-safe container. Bake as directed straight from the freezer, simply adding a few minutes to the baking time and checking for doneness.



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*Recipe by Chef Crystal Leach, The Sweet Life*