

SCONES

Easter 2026



Total dough yield
1796 grams/3# 9 oz
24-3" scones

	Metric (grams)	U.S. standard
All-purpose flour	680g	1# 8 oz
Salt	7g	.25 oz
Granulated sugar	85g	3 oz
Baking powder	38g	1.3 oz
Butter, unsalted	227g	8 oz
Milk	354g	12 oz
Eggs, large	(3 each) 150g	(3 each) 5.3 oz
Dried fruit (see Savory Inclusions below)	255g	9 oz
Total dough yield:	1796g	3# 9 oz

METHOD OF PREPARATION:

1. Sift together all-purpose flour, salt, sugar, and baking powder into a large bowl.
2. Whisk together milk and eggs.
3. Cut or flake the butter into the dry mixture using the rubbing method. Most of the butter should be in large flakes.
4. Add milk mixture all at once and mix by hand until the dough just starts to develop.
5. Add dried fruit or any other inclusions. Gently mix until it comes together.
6. Turn the mixture onto a floured work surface and gently fold until dough comes together, and the inclusions are incorporated. **Do not overmix.**

Shaping:

- Divide dough into 4 equal portions and gently press into 6" round discs at 1" thickness.
 - Individually wrap discs and freeze for a minimum of 60 minutes.
 - Remove from the freezer and cut each disc into 6 equal wedges with a sharp knife.
7. Evenly space cut pieces on the parchment-lined sheet pans. (3x4)
 8. • Sweet varieties: Brush with a light amount of milk; sprinkle tops with granulated sugar.
• Savory varieties: Brush with milk; top with a light sprinkle of salt.
 9. Bake in a 375°F oven for 20-25 minutes until the tops are golden brown.

Savory Inclusion: Cheddar and chives

	Metric (g)	U.S. Standard
Cheddar cheese, shreds	150	5oz
Chopped chives, fresh	75	2.5oz

Savory Inclusion: Bacon Caramelized Onion

	Metric (g)	U.S. Standard
Cooked bacon, diced	100	3.5 oz
Caramelized onions	130	4.5 oz
Grated parmesan cheese	50	1.75 oz
Ground black pepper	to taste	to taste

NOTES:

THANK YOU
CHEF DEAN
LAVORNIA!



SCAN TO SAVE
& SHARE THIS
RECIPE

