

Vanilla Bean Scones

Yield: 18 mini-scones

Vanilla Bean Scone Ingredients:

1 and 1/2 cups all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
2 pinches salt
3/4 vanilla bean, split, seeds removed
1/2 teaspoon vanilla extract
3/4 cup PLUS 1 tablespoon super-cold whipping cream

Vanilla Bean Glaze Ingredients:

1 cup confectioner's sugar
1/2 teaspoon vanilla extract
1/4 vanilla bean, split, seeds removed
2 tablespoons milk



- Step 1:** Preheat oven to 375° F.
- Step 2:** In the bowl of a food processor, pulse together the flour, sugar, baking powder, salt and scraped vanilla bean. With the machine running, add the vanilla extract and the cold cream.
- Step 3:** With the machine running, add the vanilla extract and slowly stream in the super-cold cream adding about 1/4 cup at a time and watching the dough form. As soon as the dough forms into a ball, turn the machine off – **you may not have added all the cream.**
- Step 4:** Carefully remove dough onto a lightly floured piece of parchment paper. Form a 4" by 12" flat rectangle and wrap the dough in the parchment paper and chill for a few hours.
- Step 5:** After dough has chilled, cut dough into triangles and place onto a parchment-lined baking sheet pan.
- Step 6:** Bake for about 15 minutes or when scones have puffed up and the corners are turning a golden brown.
- Step 7:** Allow scones to fully cool before applying glaze.
- Step 8:** *For the glaze:* whisk together the sugar, vanilla extract, vanilla bean and milk until smooth (no lumps).
- Step 9:** Using a fork, drizzle glaze over cooled scones. Wait for glaze to set before transferring to a serving dish.