**King Arthur’s sCONES**

* 2 3/4 cups King Arthur Unbleached All-Purpose Flour or [Pastry Flour Blend](https://www.kingarthurflour.com/shop/items/pastry-flour-blend-3-lb)
* 1/3 cup granulated sugar
* 1/4 cup [buttermilk powder](https://www.kingarthurflour.com/shop/items/dried-buttermilk-powder-16-oz) or 1/2 cup nonfat dry milk, optional
* 3/4 teaspoon salt
* 1 tablespoon [baking powder](https://www.kingarthurflour.com/shop/items/bakewell-cream-baking-powder-8-oz)
* 1/2 cup (8 tablespoons) cold butter
* 3/4 cup currants, raisins, apricots, or other dried fruit; or [chocolate chips](https://www.kingarthurflour.com/shop/items/barry-callebaut-semisweet-chocolate-chips-16-oz) or nuts
* 2 large eggs
* 2 teaspoons [vanilla extract](https://www.kingarthurflour.com/shop/items/pure-vanilla-extract-16-oz) or flavor of your choice
* 3/4 cup milk, buttermilk, or water
* [sparkling white sugar](https://www.kingarthurflour.com/shop/items/sparkling-white-sugar-15-oz), pearl sugar, or cinnamon sugar, for topping, optional

**SCONE GLAZE (OPTIONAL)**

* 1 cup glazing sugar or confectioners' sugar
* 1 tablespoon grated lemon or orange rind (zest), optional
* 1 teaspoon vanilla or other flavoring (try a drop of [almond oil](https://www.kingarthurflour.com/shop/items/almond-flavor-1-oz))
* 3 to 4 teaspoons water, orange juice, or milk
1. To make the scones: Preheat your oven to 425°F and lightly grease a [standard scone pan.](https://www.kingarthurflour.com/shop/landing.jsp?go=DetailDefault&id=5235)
2. In a large mixing bowl, whisk together all the dry ingredients. Work in the butter just until the mixture is crumbly (see mixing advice in "tips," below). Stir in the fruit, chocolate chips, or nuts.
3. In a separate bowl, whisk together the eggs, vanilla or other flavor, and liquid. Add the liquid ingredients to the dry ingredients and stir until evenly moist and cohesive.
4. Using a [muffin scoop](https://www.kingarthurflour.com/shop/landing.jsp?go=DetailDefault&id=5640) or a generous 1/3 cup, fill each well of your scone pan. Sprinkle with sugar for topping, if desired; or leave untopped to glaze with icing later.
5. Bake the scones for 15 to 18 minutes, or until lightly browned. Remove them from the oven and let them sit for 4 to 5 minutes to firm before removing them from the pan.
6. Serve scones warm with butter and jam; or drizzle with glaze, if you like.
7. To make the glaze: Stir together the glaze ingredients, adding a bit of liquid at a time until it reaches a drizzling consistency. Drizzle the glaze on the scones, let set for 10 to 15 minutes, and enjoy.
8. To make the biscuits: Preheat the oven to 450°F and lightly grease the wells of a standard scone pan.
9. Whisk together the dry ingredients. Work in the butter or shortening just until the mixture is crumbly.
10. Stir in the milk, buttermilk, or water. Scoop the mixture into the prepared scone pan. Brush biscuits with milk or melted butter for a shiny top (optional).
11. Bake the biscuits for 18 to 20 minutes, or until lightly browned. Remove the biscuits from the oven and let them sit a few minutes before removing them from the pan.
12. Store scones or biscuits, well-wrapped, at room temperature for a day or so. Freeze for longer storage.