

Sweet Enough Scones

Makes 8 scones

I will hand it to them—scones always look great. But after being burned at every turn, one triangle of compacted sand after another, I couldn't help but wonder: Are scones bad? A sobering truth, but yes. Scones are bad. Scones are dry. Scones disappoint. Sure, I've had EXCELLENT scones (hi, Tandem Bakery in Portland, Maine!), but they are far and few between. But I always order them, because I so badly believe in the concept. A slightly more firm muffin? A sweeter, fruity biscuit? Sign me up for all of the above.

So, I present: these scones. These scones are different, with so much fat that the flour is really just there as a courtesy, and more fruit than you suspect will fit, but it does, lending flavor and moisture. They are puffy, fluffy, and downright cloud-like.

Ingredients

½ cup/120g heavy cream, plus more for brushing

½ cup/110g sour cream

2 cups/290g all-purpose flour, plus more for the work surface

1/3 cup/70g sugar, plus more for sprinkling

1 tablespoon/12g baking powder

1¼ teaspoons/5g kosher salt

1 stick/4 ounces/115g cold unsalted butter, cut into small pieces

2½ cups/300g raspberries or blueberries, chopped strawberries, or halved blackberries

Flaky sea salt, to finish

* Eat with: Fried eggs, sausage (links, not patties), an entire stick of softened butter.

Instructions

- 1 Preheat the oven to 425°F. Line a baking sheet with parchment paper.
- 2 In a small bowl, mix together the heavy cream and sour cream. In a large bowl, whisk together the flour, sugar, baking powder, and kosher salt.
- 3 Using your hands, add the butter and smash it into the flour to get large-ish, flat, even pieces (most of the butter should be smushed, resembling flakes, rather than large chunks), not unlike pie dough before you add water, or biscuits before the buttermilk. Add the raspberries and toss to coat. Using a spoon, stir in the sour cream mixture and then use your hands to gently knead a few times just until a shaggy dough comes together (the berries will get crushed here, that's okay).
- 4 Lightly flour your countertop and pat the dough into a rectangle about 6 × 9 inches, 2–1½ inches thick. Cut it in half lengthwise, then in half crosswise to make 4 pieces. Cut each piece in half on the diagonal so you've got 8 triangles. Place the scones on the lined baking sheet about 1 inch apart. For extra fluffy scones, refrigerate 20–30 minutes before baking.
- 5 Brush a little cream on top of the scones and sprinkle with sugar. Bake until golden brown on the tops and bottoms, 25–30 minutes.

DO AHEAD: The dough can be made 6–8 hours ahead, then covered and refrigerated. The scones can be baked a few hours ahead. Reheat before serving, if desired.