



# The Butchart Gardens®

▪ OVER 100 YEARS IN BLOOM ▪

NATIONAL HISTORIC SITE OF CANADA

www.butchartgardens.com

## Vanilla Bean Scones

Makes approximately 24 Tea size scones

Ingredients	US	Metric
All-purpose flour	3 1/3 cups	420 grams
Baking powder	1 tbsp + 1/2 tsp	18 grams
Baking soda	1/2 tsp	2 1/4 grams
Salt	1/2 tsp	2 1/4 grams
Sugar fine granulated	1/4 cup + 1 tsp	64 grams
Butter (cold and cubed)	1/2 cup + 2 tbsp	155 grams
Buttermilk	1 cups + 3 tbsp	300 ml
Vanilla Extract	2 tbsp	30 ml
Egg (for egg wash)	1	1
Vanilla sugar *recipe below	1 recipe	1 recipe



### Vanilla sugar

Ingredients	US	Metric
Sugar fine granulated	1/3 cup	72 grams
Vanilla bean	1/3	1/3

Split the vanilla bean lengthwise and leave in a tightly closed container with the sugar at room temperature for a couple of days to allow the sugar to absorb the aroma of the vanilla.

Keep remaining sugar in tightly closed container for future use.

### Method:

Preheat oven to 350°F (175°C)

Combine all dry ingredients

Crumble or cut butter into dry ingredients until it resembles pea-size chunks

Create a well in the dry ingredients

Add buttermilk and vanilla extract and mix until mixture is fully combined (do not overmix)

Roll dough to approximately 2/3 of an inch (1.75cm)

Cut dough into desired shape with cookie cutter

Fork beat 1 egg to create an egg wash. Brush tops of scones and lightly sprinkle with vanilla sugar

Bake for 25-35 minutes or until golden brown