

# Classic Scones - Traditional Scones

Yield: 16 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/valentine-scones-recipe>

## Ingredients:

- 1/2 cup milk
- 2 teaspoons cider vinegar
- 2 unbleached all-purpose flour dip-and-sweep cups, 10 ounces/283 grams
- 1/4 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 6 tablespoons unsalted butter cold, coarsely shredded or cut into little cubes
- 1 Orange medium, or lemon, optional
- 1/2 cup dried currants or other chopped dried fruit, optional
- 1 large egg medium, if you're in the UK
- 1 teaspoon vanilla extract

## Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 25 milligrams
4. Fat: 5 grams
5. Fiber: 1 grams
6. Protein: 1 grams
7. SaturatedFat: 3 grams
8. Sodium: 135 milligrams
9. Sugar: 4 grams

---

Thank you for visiting our website. Hope you enjoy Classic Scones - Traditional Scones above. You can see more 20+ valentine scones recipe You must try them! to get more great cooking ideas.