How to Bake Utterly Delicious Scones

SFCAC CMT Cooking Zoom

美味奇妙鬆餅工作坊

三宣愛鄰社廚房 視像烘烤工作坊 July 12, 2020



Ingredients 配料

- □ 2 C flour 麵粉, 4-6 T sugar 糖, 1 T baking power 發酵粉,
 - 1 t salt E
- □ 8 T butter cut to 16 pieces 牛油切16件
- 口1 egg 蛋
- □ 3/4 C cream 重奶油

Steps 步驟

- □ Whisk dry ingredients 拂打乾配料
- □ Roll butter & dry mixture, refrigerate 滾動牛油和乾配料
- □ Whisk wet ingredients 拂打濕配料
- □ Gently fold wet into dry 輕輕折濕配料進乾配料

Steps 步驟

- □ Pat dough to 1" thick 拍麵團一寸厚
- □ Cut to equal sizes 切成相等大小
- □ Bake on slightly oiled baking sheet 在小油烤盤上
- □ Bake at 375°F for 15-16 minutes 烤375°F 15-16分鍾

緊記 Do's & Don'ts 切忌

緊記 Do's & Don'ts 切忌

- □ use very cold butter 冷牛油
- □ use very cold egg 冷蛋
- □ use very cold liquid 冷奶
- □ fold dough & shape dough 折和拍麵團

緊記 Do's & Don'ts 切忌

- □ butter & flour should not be cornmeal or crumbly 不要碎
- □ don't let dough get warm 不要溫暖麵團
- □ never knead or overmix dough 不揉麵團
- □ don't over bake 過度烘烤

How to Encourage Rise 餅如何上升

- □ keep dough cold 冷麵團
- □ bake scones in upper third of the oven 烤在烤爐上三分一
- □ 1/4 cup of water on the lower rack 四分一杯水在烤爐下
- □ don't let the sides of the dough get wet 別要麵團邊濕

How to Encourage Flakiness 餅如何鬆

- □ keep dough cold 冷麵團
- □ do not over handle the dough 別過多觸摸麵團
- □ letter fold dough 信折麵團

Q&A 問答

