

Scones Baking Instructions:

1. All ovens cook differently, adjust temperature as needed.
2. Pre-heat your oven to 375° Fahrenheit.
3. Spray baking sheet/tray with non-stick cooking spray and arrange scones on sheet at least an inch away from the sides and each other. If you have a pan rack that fits into your sheet tray, that will help not to overcook the bottoms of the scones.
4. In a small bowl, whisk on egg with fork, using a pastry brush, lightly brush the tops of the scones with the egg.
5. Bake scones for 15 to 20 minutes, or until golden brown. Remove from oven and cool on a cooling rack.

Tip! For lemon scones, we recommend dusting with powdered sugar.