

Halle Recipes

Scones

by Cristeen Halle

SERVES

Lots of Scones

Ingredients

- 2 Sticks- Butter (room temp)
- 1 Cup- Powdered Sugar
- 1 Cup- Honey
- 2 Tsp- Cinnamon
- 1 Cup- Warm Water
- 1 Cup- Warm Milk
- 1 Tbsp- Dry Active Yeast
- 3 Tbsp- Sugar
- 1/4 Cup- Melted Butter, cooled
- 1 Tbsp- Salt
- 5-6 Cups- Flour
- Vegetable Oil for Deep Frying

Method

1. Combine warm water and milk. Stir in sugar.
2. Add dry active yeast and stir lightly. Allow yeast to activate (about 10 minutes).
3. In a stand mixer, fitted with a bread hook, add milk mixture and melted cooled butter.
4. Add Salt.

5. Start the mixer and add the flour one cup at a time until the dough pulls away from the sides of the bowl.
 6. Dough should be slightly sticky but workable. Cover the dough in the bowl with a towel.
 7. Set in a warm place and allow to raise until double.
 8. Pour your oil in a large pan (with sides deep enough to fully immerse the scones) or a deep fryer and heat slowly over medium to medium high heat (350-400 degrees).
 9. While the oil is heating, roll the dough out into a large rectangle about 1/2" thick.
 10. Using a pizza cutter, cut into squares or triangles.
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