**Biscuits and Scones**

SCONES:

* Scots take most of the credit for creating them
* Were once made with and baked on a .
* Now they’re likely made with and baked in the .
* Some are savoury and while others are sweet and .
* Traditionally they are cut into or wedges, split in half and slathered with butter, jam or clotted cream, a very thick almost semisolid cream

BISCUITS

* Made from a DOUGH that is soft enough to or from a batter.
* Solid must be dry ingredients
* Rise in the oven to become and .

**North American**

* May be tender and with a large volume or crusty with a soft, tender, centre that doesn’t flake.
* Southeners tend to add or sour milk to their biscuits

**Britain**

* Biscuit refers to a flat, think or .

CHARACTERISTICS OR STANDARDS

* Golden .
* Flat tops with .
* Flaky interior-moist and .
* Crisp, tender .
* Delicate .

BISCUIT AND SCONE BASICS

* Stir dry ingredients well to distribute agent
* When a recipe calls for butter, make sure it is when you begin
* Mix butter or shortening and flour only until mixture resembles
* Stir in liquid just until .
* Very gently dough by folding and pressing strokes should be enough to distribute the .
* Cut out as many biscuits as possible from a rolling (the 2nd rolling and the additional flour will make them a bit than the first batch)
* For a **soft crust:** place close together on baking sheet
* For a **crispy crust:** place ~2.5cm apart
* Remove from oven when top and bottom crusts are an even golden brown
* Store in sealed plastic bag at room temperature for 2-3 days or freeze them for up to 3 months
* **To reheat:**
	+ Wrap in foil and heat in 300F oven for 10-12minutes
	+ In frozen, heat for 20-25 minutes