



1840 Farm

GREEK YOGURT SCONES

A NOTE ABOUT OUR RECIPES

The recipes we share have been made many times here at the farmhouse. In all cases, I have made them at least three times, adjusting them along the way if needed. Then I make them once or twice in their final form to make sure that the results are delicious and consistent.

My family members step in and make the final recipe to make sure that they are easy to understand and follow. Our Farmhouse Kitchen Recipe Testers are invited to make them and share their ideas and suggestions with us. Once they pass those tests, they are ready for you to give them a try.

We do our very best to ensure that there are no mistakes, omissions, or typos in our recipes. We're not perfect, so every once in a while, we miss something. We hope that you'll let us know if you find one so that we can make a correction and improve the recipe.

I believe that there's no "right" way to make a recipe, just my way and your way. I hope that you'll use our recipes as a guide to help you find your own unique way to make each one. Or, if you prefer, you can follow the recipe without making any changes.

Substitute ingredients to meet your dietary needs and preferences. Use the kitchen equipment you have on hand even if it differs greatly from what I use. Modify the instructions if it suits you or if you simply find an easier way to achieve the same result.

I hope that you'll tell me about the adjustments you make and how our recipes work for you in your kitchen. Your comments will help me to improve our recipes which makes it easier for other readers to create them successfully in their own kitchens.

I can't wait to hear what you think of this collection of recipes!

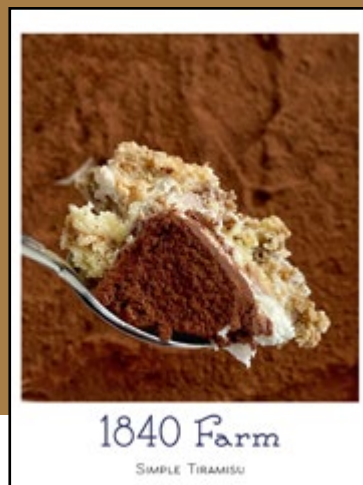
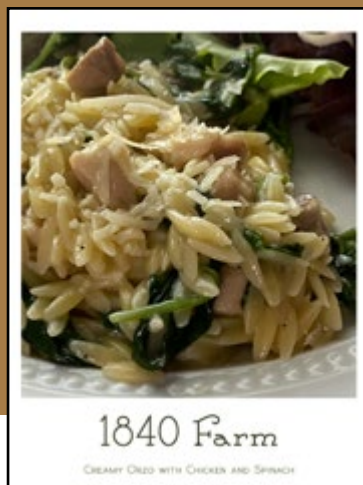
RECIPE NOTES

I'm a tinkerer by nature. I am forever imagining ways that I can improve a recipe or remove unnecessary steps from the instructions. I'm also prone to deciding on a whim to adjust a recipe to fit the ingredients I happen to have on hand in the pantry and refrigerator.

My want to be nimble in the kitchen leads to me making notes on nearly any recipe I make no matter how many times I have made it. Perhaps I learned this from my grandmother who would make handwritten notes on recipes she clipped from the local newspaper. She would write, "tastes good", "looks beautiful", or "needed more time in the oven" on those recipes so that she could use her own notes as her guide the next time she made it.

I still have her recipes in the recipe box I made for her when I was about ten years old. There's something about her handwritten notes that make them feel like a bit like a time capsule of my childhood and part of the cultivation of my lifelong love of baking. I hope that my children will feel the same way about my handwritten recipe notes. I also hope that you'll make your own notes and make changes to my recipes to make them uniquely your own.

You might also enjoy the digital recipe booklets for these recipes.
Click on a photo to view these Farmhouse Friend exclusive recipes on our blog.



This publication was created in its entirety at 1840 Farm.

©1840 Farm 2023. All content is protected by copyright and may not be reprinted, redistributed, or reused without our written consent.

Interested in collaborating with 1840 Farm? Contact us at mail@1840farm.com.



GREEK YOGURT SCONES

I love scones for the same reason I enjoy buttermilk biscuits, but scones can easily become heavy and a bit dry. Adding Greek yogurt to the dough prevents them from drying out as they bake and also allows me to use half as much butter, making them lighter and a bit healthier. A healthier scone that is easy to make means that we can enjoy them more often!

Ingredients (Makes 8 Scones)

1 ¾ cups (210 grams) All-purpose flour
¼ cup (30 grams) cornstarch
1 tablespoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
4 tablespoons butter, grated
½ cup Greek yogurt
½ cup (4 ounces) buttermilk
Flavorings, if desired
(I like to use chocolate, dried fruit, or citrus zest)
(See Note)
Heavy cream or half and half
Granulated or coarse sugar

Instructions

Combine the flour, cornstarch, baking powder, baking soda, and salt in a large mixing bowl. Add the grated butter and gently work the fat into the dry ingredients using your hands or a pastry blender. I like to press the grated butter between my thumb and fingers. The dough should include small lumps of fat, so stop when tiny pieces of butter remain visible in the dry ingredients.

Add the yogurt and buttermilk, and gently mix to combine using your hands or a spatula. The dough should be shaggy and a bit sticky. At this point, you can add any flavorings you like to your scone dough (see note).

Turn the shaggy dough out on to a well-floured surface or piece of parchment paper. Gently gather the dough together and shape it into a circle that is about 6 inches wide and 1 inch thick, taking care not to work the dough more than necessary. You may find that the edges are a bit crumbly. You can turn them under to encourage the dough to stick together.

From this point, you can either bake the scones immediately, chill them, or freeze them until they are needed. I like to either chill them or freeze them for later use. I find that they bake up beautifully when they are allowed to chill or freeze.

To refrigerate the scone dough, place the circle of dough on a lined tray or baking sheet that will fit in your refrigerator. Cover with plastic wrap and refrigerate for at least an hour or overnight.

To bake room temperature or refrigerated scones, preheat the oven to 400 degrees Fahrenheit. Prepare a baking sheet by lining it with parchment paper or a silicone baking liner.

Using a sharp knife, divide the circle of dough into 8 triangular segments. Carefully move each scone to the prepared baking sheet. Place them at least 1 inch apart for more even baking.

Gently brush the tops and sides of the scones with heavy cream or half and half and sprinkle each one with a bit of granulated or coarse sugar.

Transfer the baking sheet to the preheated oven. Bake for 16 – 18 minutes until the tops are lightly browned and the surface has dried. A toothpick inserted into the center of the scone will come out clean or with small crumbs attached.

Remove the scones from the oven and allow them to cool for a few minutes before serving with your favorite scone toppings.

Leftovers (if there are any) can be allowed to cool completely before being stored in an airtight container at room temperature.

TO FREEZE THE SCONES

Use a sharp knife to divide the circle of dough into 8 triangular segments. Gently separate the scones and transfer them to a tray lined with parchment paper or freezer paper. Cover the scones and place them in the freezer for several hours or overnight to freeze them completely.

After they are frozen through, they can be moved to a freezer bag for long term storage. Frozen scones can be baked directly from the freezer without thawing. Reduce the oven temperature to 375 degrees Fahrenheit and bake them for 25 to 30 minutes.

A Few Notes about this Recipe

GRATING THE BUTTER

Scones, like biscuits, bake up lighter and more tender if the butter is incorporated into very small pieces within the dough. When the heat of the oven causes the bits of butter to melt, they release steam and create tiny pockets of air within the scone.

To maximize this effect, we want to create as many tiny pieces of butter within the dry ingredients as possible. I like to make this easier by grating the cold butter. The tiny shreds of cold butter are easy to work into the dry ingredients.

If you prefer, you can cut the butter into small pieces. The smaller, the better.

GREEK YOGURT

You can use plain or flavored yogurt in this recipe. I like to use either plain or vanilla flavored Greek yogurt because I usually keep them on hand. If you are using plain Greek yogurt that is unsweetened, add 2 tablespoons of granulated sugar to your dry ingredients.

FLAVORING THE SCONES

I add ¼ cup of mini chocolate chips or chopped chocolate, dried fruit in bite sized pieces, or about a tablespoon of fresh lemon or orange zest.

Of course, these scones are also delicious baked plain, making them the perfect foundation for a dollop of clotted cream and a mountain of your favorite preserves. I love to top mine with homemade marmalade or lemon curd.





Thanks to our sponsors and subscribers, we are able to focus on producing fresh new content to share with you. We are grateful for your support.

Thank you for being a Farmhouse Friends Subscriber We have delicious plans in the works for the next slate of recipes we'll be sharing with you, but we welcome your requests and suggestions. If there's a new recipe you would like to see us cover or an old recipe from our blog's archive you would like us to revisit and update, please let us know. We'd love to hear what you'd like to cook and bake together!



Everyone is welcome at 1840 Farm. Our [blog](#), [recipe collection](#), and [Mercantile Shop](#) are always open and waiting for you to stop by for a visit. We hope to see you soon.

Let's be social. You can find us on [Facebook](#), [Instagram](#), and [Pinterest](#).

Scan to view the Farmhouse Friends Digital Library of Recipe Booklets on our blog.