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| Mixing Instructions:  Preheat the oven to 375°F.  Whisk 1 egg with 3/4 cup water.  Add liquid to the dry ingredients, mix to combine.  Dump the dough onto a floured surface  Knead until flour is absorbed and dough forms a ball.  Pat the dough to 1" thick disc  Use a 2.5" biscuit cutter to cut scones.  Re-roll scraps and continue cutting until the dough is used.  Line the scones on a parchment lined baking sheet.  Brush the tops with milk and sprinkle with sugar.  Bake about 15 minutes until golden brown.  Yield 8-10 scones. | Mixing Instructions:  Preheat the oven to 375°F.  Whisk 1 egg with 3/4 cup water.  Add liquid to the dry ingredients, mix to combine.  Dump the dough onto a floured surface  Knead until flour is absorbed and dough forms a ball.  Pat the dough to 1" thick disc  Use a 2.5" biscuit cutter to cut scones.  Re-roll scraps and continue cutting until the dough is used.  Line the scones on a parchment lined baking sheet.  Brush the tops with milk and sprinkle with sugar.  Bake about 15 minutes until golden brown.  Yield 8-10 scones. |
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