



BAKING SCHOOL

# On-Demand

**BISCUITS & SCONES**

**MASTERING TECHNIQUES FOR FLAKY,  
FLUFFY, AND BUTTERY BAKES**



# Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

The King Arthur Baking School has multiple locations:

Norwich, VT | Skagit Valley, WA | Live Online | On-Demand

## Baking for a better world.

Our mission is to share the pure joy of baking nationwide. But that's not all. Our employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need — because after all, baked goods and doing good go hand in hand.

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# Baking School On-Demand

**BISCUITS & SCONES: MASTERING TECHNIQUES  
FOR FLAKY, FLUFFY, AND BUTTERY BAKES**

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## TOOLS CHECKLIST

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- |                                                 |                                               |
|-------------------------------------------------|-----------------------------------------------|
| <input type="checkbox"/> 2-TABLESPOON SCOOP     | <input type="checkbox"/> LIQUID MEASURING CUP |
| <input type="checkbox"/> 2½" TO 3" ROUND CUTTER | <input type="checkbox"/> MEASURING SPOONS     |
| <input type="checkbox"/> 4-TABLESPOON SCOOP     | <input type="checkbox"/> PARCHMENT PAPER      |
| <input type="checkbox"/> BAKING SHEETS          | <input type="checkbox"/> PASTRY BLENDER       |
| <input type="checkbox"/> BENCH KNIFE            | <input type="checkbox"/> PASTRY BRUSH         |
| <input type="checkbox"/> BOWL SCRAPER           | <input type="checkbox"/> RULER                |
| <input type="checkbox"/> CHEF'S KNIFE           | <input type="checkbox"/> SCALE                |
| <input type="checkbox"/> CUTTING BOARD          | <input type="checkbox"/> SMALL MIXING BOWL    |
| <input type="checkbox"/> FLEXIBLE SPATULA       | <input type="checkbox"/> WHISK                |
| <input type="checkbox"/> LARGE MIXING BOWL      |                                               |



## Tips for scone and biscuit success:

**Cold butter is key:** When cutting butter into dry ingredients, it's important that the butter is very cold. One way to keep the butter cool (especially during warm months), is to use a pastry blender. If you choose to use your hands or a food processor, work quickly to avoid warming up the butter. Another way to ensure your butter stays cold? Once you've cut the butter into the dry ingredients, put the entire mixing bowl into the refrigerator for 5 to 10 minutes to chill before adding the liquid ingredients.

**Mix-ins matter:** When customizing your scones or biscuits, use the total volume of mix-ins originally included in the recipe as a guide. For example, if your recipe calls for 1 cup of dried fruit, you could reasonably replace this with 1 cup of chocolate chips. This is one instance when substituting by volume (as opposed to weight) is a helpful strategy because the weight of mix-ins varies based on density.

**Non-dairy substitutions:** Many biscuits and scones recipes can easily be made dairy-free by swapping in your favorite vegan butter and plant-based milk; begin by holding back 1 to 2 tablespoons of liquid and add more only if the dough seems dry. When choosing which liquid to use, consider the fat content, which will affect the texture of your baked goods. Higher fat milks (like coconut, hemp, and soy) create a more tender crumb and taste richer. Those milks with mid-range fat contents (almond and rice) will behave similarly to 2% milk — pleasant mouthfeel and flavor. Low-fat or fat-free milk options (cashew and flax) will make a "leaner" baked good that's not quite as moist but still tasty.



# Buttermilk Biscuits

**YIELD: 6 TO 8 BISCUITS, DEPENDING ON SIZE**

- **No buttermilk?** Substitute an equal amount of whole milk, holding back 1 to 2 tablespoons (14g to 28g); add it only if the dough seems dry. (Whole milk is slightly more hydrating than buttermilk.)

## INGREDIENTS

300g (2½ cups) King Arthur Unbleached Self-Rising Flour

1 tablespoon granulated sugar

113g (8 tablespoons) unsalted butter, cold; cut into ½" cubes

184g (¾ cup plus 1 tablespoon) buttermilk, cold

## INSTRUCTIONS

1. Preheat the oven to 425°F with a rack in the upper third of the oven.
2. In a large bowl, combine the flour and sugar.
3. Using a pastry blender or your fingertips, cut the butter into the dry ingredients until it's broken down into ¼" pieces, about the size of peas.
4. Add the buttermilk and stir to form a shaggy dough.
5. Still working in the bowl, use a bowl scraper or flexible spatula to fold the dough over on itself a few times to incorporate any dry bits.
6. Transfer the dough to a lightly floured surface and pat it to about 1" thick.
7. Use a floured round cutter between 2½" and 3" in diameter to cut round biscuits, or use a sharp knife to cut 2" to 2½" square biscuits.
8. Place the biscuits on a parchment-lined baking sheet, spacing them about 2" apart.
9. Bake the biscuits for 15 to 18 minutes, or until golden brown and baked through.
10. Remove from the oven and place the biscuits, still on the pan, on a wire rack to cool; serve slightly warm or at room temperature.
11. Store biscuits covered at room temperature for up to 3 days or freeze for up to 1 month. Thaw biscuits before serving. If desired, biscuits may be rewarmed in a preheated 350°F oven for 5 to 8 minutes or until heated through.





# Maple Corn Drop Biscuits

**YIELD: A DOZEN BISCUITS**

- **Dark amber maple syrup yields the most robust maple flavor in these biscuits. Substitute a different variety of maple syrup, if desired.**

## INGREDIENTS

150g (1 ¼ cups) King Arthur Unbleached All-Purpose Flour  
140g (1 cup) whole grain cornmeal  
25g (2 tablespoons) granulated sugar  
1 tablespoon baking powder  
½ teaspoon table salt  
70g (5 tablespoons) unsalted butter, cold; cut into ½" cubes  
100g (scant ½ cup) milk, cold; plus more if needed  
100g (½ cup) dark amber maple syrup

## INSTRUCTIONS

1. Preheat the oven to 425°F with a rack in the upper third of the oven.
2. In a large bowl, combine the flour, cornmeal, sugar, baking powder, and salt.
3. Using a pastry blender or your fingertips, cut the butter into the dry ingredients until the mixture resembles coarse crumbs.
4. Add the milk and maple syrup, and stir to combine with the dry ingredients. Add additional milk, if needed, to create a soft batter that can be scooped.
5. Drop batter into 2-tablespoon portions (a 2-Tablespoon Scoop is a helpful tool here) onto a parchment-lined baking sheet, spacing about 1" apart.
6. Place the baking sheet with the biscuits on top of a second baking sheet before placing it in the oven; nesting the baking sheets will prevent the bottom of the biscuits from becoming too dark.
7. Bake the biscuits for 12 to 14 minutes or until golden brown.
8. Remove from the oven and place the biscuits, still on the pan, on a wire rack to cool; serve slightly warm or at room temperature.
9. These biscuits are best eaten the day they're made. Store any leftover biscuits in an airtight container at room temperature for 1 day. Freeze for longer storage.



# Cheddar Cathead Biscuits

YIELD: 10 TO 14 LARGE (3 ½" DIAMETER) BISCUITS

- **Customize these cathead biscuits to your liking: Replace the cheddar cheese with an equal amount of another semi-firm cheese (it should be firm enough to grate). Gruyère or Parmesan are both great choices.**

## INGREDIENTS

360g (3 cups) King Arthur Unbleached All-Purpose Flour  
24g (2 tablespoons) baking powder  
1 teaspoon table salt  
170g (12 tablespoons) unsalted butter, cold; cut into ½" cubes  
32g (½ cup) scallions, chopped  
227g (2 cups) sharp cheddar cheese, shredded  
1 teaspoon ground black pepper  
340g (1 ½ cups) buttermilk, cold

## INSTRUCTIONS

1. Preheat the oven to 425°F with racks in the upper and lower third. Line two baking sheets with parchment.
2. In a large mixing bowl, combine the flour, baking powder, and salt.
3. Add the butter cubes and toss to coat each one in flour. Working quickly, cut in the butter with a pastry blender, or pinch it with your fingertips, smearing it into the flour. You should have various-sized pieces of butter ranging from larger than pea-sized chunks to small, almost fully incorporated bits.
4. Add the scallions, cheese, and black pepper, tossing to mix well.
5. Make a well in the center of the dry ingredients, add the buttermilk, and gently mix using a bowl scraper or a flexible spatula until the mixture is crumbly but starting to come together into a shaggy mass. The dough should be moist and slightly sticky.
6. Finish mixing the dough in the bowl, turning the dough onto itself a few times until it comes together into a cohesive mass. (Work gently but with purpose to avoid overmixing the dough and making tough biscuits.)
7. Using a 4-Tablespoon Scoop or a ¼-cup measure, scoop rounded mounds of dough (about 100g each) onto the prepared baking sheets, arranging them at least 1" apart so that the biscuits have room to expand. With lightly floured hands, gently flatten the biscuits to about 1½" tall.
8. Bake the biscuits for 25 to 30 minutes, rotating the pans halfway through, until golden brown. Remove the biscuits from the oven and serve while they're still hot or allow them to cool on a wire rack and serve at room temperature.
9. These cathead biscuits are best on the day they're baked. Leftover biscuits can be stored in an airtight container at room temperature for 1 day.







# Cream Scones

**YIELD: 8 SCONES**

- If your scone dough is too soft and sticky to cut into wedges, don't worry. Scoop the batter directly onto the prepared baking sheet, using a 4-Tablespoon Scoop or a ¼-cup measure and bake as directed.

## INGREDIENTS

300g (2 ½ cups) King Arthur Unbleached All-Purpose Flour  
1 tablespoon granulated sugar  
2 teaspoons baking powder  
½ teaspoon table salt  
85g (⅓ cup) chocolate chips or other add-ins  
340g (1 ½ cups) heavy cream, cold; plus more for brushing  
coarse sparkling sugar, for garnish; optional

## INSTRUCTIONS

1. Preheat the oven to 400°F with a rack in the upper third.
2. In a large bowl, combine the flour, sugar, baking powder, and salt.
3. Add the chocolate chips or other add-ins and stir until evenly distributed.
4. Add the cream, mixing until the dough holds together without crumbling. Drizzle in a little additional cream, if needed.
5. Transfer the dough to a lightly floured surface. Use a bench knife or bowl scraper to fold the dough over onto itself several times to incorporate any dry bits.
6. Form the dough into a 1½"-thick disk about 6" in diameter.
7. Using a bench knife or sharp knife, cut the dough into eight even wedges then transfer to a parchment-lined baking sheet, spacing them at least 1" apart. Brush the tops of the scones lightly with cream then sprinkle with sparkling sugar, if desired.
8. Bake the scones for 15 to 18 minutes, until lightly browned. Remove from the oven and allow the scones to cool slightly on the baking sheet before serving.
9. Store leftover scones at room temperature in an airtight container for up to 3 days or freeze for up to 1 month. Thaw scones before serving. If desired, scones may be rewarmed in a preheated 350°F oven for 5 to 8 minutes or until heated through.

# Golden Wheat Scones

**YIELD: EIGHT 3 1/2" SCONES**

- If you don't have any half-and-half, substitute 57g (1/4 cup) milk and 57g (1/4 cup) heavy cream.

## INGREDIENTS

226g (2 cups) King Arthur Golden Wheat Flour  
37g (3 tablespoons) granulated sugar  
2 teaspoons baking powder  
1/2 teaspoon table salt  
113g (8 tablespoons) unsalted butter, cold; cut into 1/2" cubes  
1 large egg, cold  
113g (1/2 cup) half-and-half, plus more for brushing  
85g (3/4 cup) Baker's Fruit Blend or your preferred dried fruit blend  
coarse sparkling sugar, for sprinkling

## INSTRUCTIONS

1. Preheat the oven to 375°F with a rack in the upper third. Lightly grease a large baking sheet, or line it with parchment. If you have a second baking sheet, place the prepared pan on top of the other; nesting the baking sheets will prevent the bottoms of the scones from getting too dark as they bake.
2. In a medium bowl, combine the flour, sugar, baking powder, and salt.
3. Add the butter to the dry ingredients, toss to coat the cubes in flour, then use a pastry blender or your fingertips to cut it into the dry ingredients until the mixture is crumbly, with no pieces of butter much larger than a pea.
4. Stir in the dried fruit and mix until evenly combined.
5. In a small bowl, whisk together the egg and half-and-half. Add it to the dry ingredients and stir with a flexible spatula or bowl scraper to make a cohesive dough with no dry flour remaining.
6. Transfer the dough to a lightly floured work surface and form it into a 1 1/2"-thick disk about 6" in diameter.
7. Use a bench knife or a sharp knife to cut the disk into eight wedges.
8. Place the wedges on the prepared baking sheet with at least 1" of space between them; they'll expand as they bake. Brush them with half-and-half and sprinkle heavily with sparkling sugar.
9. Bake the scones for 22 to 25 minutes, until they're set all the way through and golden-brown on the bottom.
10. Remove the scones from the oven and let them cool briefly on the pan. Serve warm or at room temperature.
11. Store leftover scones at room temperature, well-wrapped, for several days. Freeze scones for longer storage; to serve, remove from freezer and let stand at room temperature for 30 minutes, then heat in a 350°F oven until warm.







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