Scones (Scrumptious Scones, Simply The Best Scone Recipes Book 1)
**Synopsis**

New! Â Â Revised Edition, Â More Recipes And Pictures. How would you like to make authentic scones, with just a few stepsÂ from ingredients you already have in your kitchen? How would you like to impress your friends and family with your very own English tea party? Â Even if you have never made a scone before, you can make scones like a pro the first time trying. With my easy to understand recipes, directions and tips you will be making scones in no time.

**Book Information**

File Size: 5067 KB
Print Length: 61 pages
Publication Date: April 10, 2012
Sold by: Â Digital Services LLC
Language: English
ASIN: B007T9Z3PC
Text-to-Speech: Enabled
X-Ray: Enabled
Word Wise: Enabled
Lending: Not Enabled
Enhanced Typesetting: Enabled

Best Sellers Rank: #242,517 Paid in Kindle Store (See Top 100 Paid in Kindle Store)  #36 in Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Occasions > Brunch & Tea  #91 in Â Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea  #93 in Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Bread

**Customer Reviews**

I do not review many books - not because I shouldn’t (because I should!), but because I am lazy. However, this one is SO good that I just had to take some time to say thanks to the author. I am not one of nature’s bakers - I am a good cook, but a lot of baking is chemistry, not cooking. But I love scones, so I took a chance on this book - and it is a complete winner. Even better - so far, it’s fool-proof - and for me that’s saying a LOT. In an excess of enthusiasm, I have tried 3 recipes in 2 days. Last night I started out with the first recipe for simple scones - based on the principle that if the easiest, most basic offering was excellent, it boded well for the more complicated offerings. Also, to get my feet wet - and happily I had all ingredients at hand. Last night I had to call them "biscuits" to get my husband to try one. Today, he is now fine with the term "scone", and asked which flavor I
was making today. If you knew him, you would realize how amazing this is. He had a cheese scone for dinner, and is looking forward to a brown sugar and pecan scone topped with strawberries and whipped cream left over from the recipe for dessert. He is a happy camper and total convert to the world of scones. Now the problem will be explaining why he can't have them every day. The basic scone recipe went together easily. Her tip to freeze the butter is, I think, a big part of this. Grating it is kind of a pain, but I think it's probably easier than cutting the butter into pieces unfrozen. For whatever reason, they were delicious. I omitted the raisins, because my husband doesn't like them - but they were still wonderful. Buttery and fall-apart in your mouth. Today, I was out to the market to get heavy cream and pecans.

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