



Sweet Scone Recipe

Ingredients:

2 cups flour
1/2 cup sugar
1/2 tsp salt
2 1/2 tsp baking powder
1 egg
1/2 cup heavy cream
1 stick unsalted cold butter, cut into small pieces (or use a cheese grater)
1 tsp vanilla

Add one of the following:

1 cup blueberries & zest of 1 orange
or 1/2 cup of cranberries chopped & 1/2 cup of walnuts

Instructions:

1. Preheat oven to 400F.
2. Mix flour, sugar, salt, baking powder in a mixing bowl using a whisk.
3. Add egg, heavy cream, cold butter and vanilla and mix until the dough is almost combined. Make sure you handle the dough as little as possible to not soften the butter too much. The butter should be the size of peas.
4. Add blueberries & orange zest and proceed to mix until combined.
5. shape the dough into a disc about 8" in diameter & cut into 8 pieces. But keep the disc intact, it will keep the scones juicier.
6. Place on a parchment paper covered baking sheet and bake for 20-25 minutes until lightly browned.