



Easy Scones

INGREDIENTS:

- 2 1/2 cups of all-purpose flour
- 2 tablespoons of sugar
- 4 teaspoons of baking powder (fresh!)
- 1/4 teaspoon salt
- 1 cup of dried fruit, chocolate chips, nuts, or any combination of those three
- 1 stick (1/2 cup) of cold butter
- 2 eggs (beaten)
- 3/4 cup of whipping cream
- Milk (as needed)
- Sugar/ Cinnamon to sprinkle on top.

DIRECTIONS:

- Preheat oven to 400 degrees F, and spray scone pan (or cookie sheet) liberally with cooking spray.
- In a large mixing bowl combine flour, sugar, baking powder, and salt.
- Add stick of butter and cut into crumb-like pieces using a pastry cutter.
- Add nuts or chips (if using) and toss together with dry mixture until coated.
- In a medium mixing bowl, mix together whipping cream and eggs until well combined.
- Add dried fruit (if using) and toss together with wet mixture until coated.
- Make a “well” in the center of the dry ingredients and pour the wet ingredients into it.
- Combine and then gently knead with hands until it holds together in a ball. Add milk if mixture is too dry (this is most often the case when no fruit is added). Don't over-knead this dough (you'll melt all those little pieces of butter with the heat of your hands!)
- If using a scone pan, set aside about 1/4 of the dough to bake in a second batch. I overfilled my pan and they rose too high (as you can see in my pictures). When I made them for the shower, I used less dough and it was perfect!
- Press remaining dough into a square on a floured counter and cut into triangles
- Set into pan (or on cookie sheet) and brush tops with milk. Sprinkle with sugar (I used cinnamon and sugar).
- Bake at 400 degrees F for 12-15 minutes.
- Allow them to cool in pan for about 5 minutes and pop out with forks.
- Enjoy!!!