

White Chocolate and Strawberry Scones

Ingredients

1 c Flour
2 T Sugar
1 t Baking Powder
1/8 t Baking Soda
1/8 t Salt
4 T Unsalted Butter (cubed and frozen)
1/4 c Milk
1 Egg Yolk
1/2 c White Chocolate Chips
1/2 c Strawberries (chopped)
2 T Powdered Sugar
1/2 T Heavy Cream

Instructions

1. In a medium bowl, whisk the flour, sugar, baking powder, baking soda, and salt. Cut in the cold butter using a pastry blender until the mixture looks like wet sand.
2. In a small bowl, whisk together the milk and egg yolk. Add the milk mixture to the dry ingredients and stir just until combined.
3. Gently fold in the chopped strawberries and white chocolate chips. Preheat the oven to 425°F. Line a baking sheet with parchment paper.
4. Lightly flour your work surface. Turn out the dough and gently knead a few times. Shape into a 5-inch circle, about 1 inch thick.
5. Cut into 4 wedges and place them on the prepared baking sheet. Bake for 12–15 minutes, until the scones are golden brown.

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6. Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely, about 20 minutes.

7. Whisk together powdered sugar and heavy cream to make the glaze. Drizzle over the cooled scones.

Enjoy!