

Strawberry and Blueberry Scones

Ingredients

1 c Strawberries
1/2 c Blueberries
6 1/2 T Sugar
2 c Flour
2 t Baking Powder
1/4 t Salt
6 T Unsalted Butter (cut into cubes)
2/3 c Heavy Cream

Instructions

- 1.Preheat oven to 400 degrees. Lightly grease a baking sheet and set aside.
- 2.Cut the strawberries into bite-sized pieces. In a small bowl mix together the strawberries and blueberries and sprinkle the fruit with 1/2 tablespoon sugar and set aside.
- 3.In a medium bowl, combine the 5 tablespoons of sugar with the flour, baking powder and salt. Add butter, using a pastry cutter to cut in butter until it looks like pea size balls. Stir in the fruit, add the heavy cream and then use a spatula to gently stir dough until it holds together.
- 4.Place the dough on a lightly floured surface and knead a few times to incorporate the dry ingredients. Be gentle so you don't break up the berries and don't overwork the dough. Sprinkle

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the dough with flour if it gets sticky.

5. Press the dough into a circle 3/4 inch thick making sure to push any berries that might have come out into the dough. Cut the dough into 8 wedges and then transfer the wedges to the baking sheet, leaving at least 1/2 inch of space between them.

6. Bake for 15 minutes. Remove the scones from the oven and generously sprinkle with 1 tablespoon sugar and bake 8 more minutes or until the tops are golden brown.