

## Scones

BY: Rêves de Moutons

- 2 cups flour
- 1 stick salted butter chilled and cubed
- 1 tablespoon baking powder
- 1/4 cup sugar
- 2/3 cup half and half
- 1/2 cup blueberries (or whatever fruit desired)

## **DIRECTIONS**

- 1. Heat oven to 425°
- 2. Add flour, sugar, and baking powder to large bowl and whisk together
- 3. Add cubed butter and use pastry blender to combine butter with dry ingredients (two forks will work if you don't have a pastry blender)
- 4. Add blueberries and lightly incorporate
- 5. Add half and half and incorporate until mixture is crumbly
- 6. Turn mixture onto lightly floured surface and knead (about 10 times to ensure all flour is combined. Over-kneading will result in a dense scone)
- 7. Pat into a round and cut into 8 pie shaped pieces
- 8. Place on ungreased baking sheet and bake for 12-15 minutes until lightly browned

Voila! Enjoy with coffee or mimosas :)