

## BY: Rêves de Moutons

## INGREDIENTS

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


## DIRFCTIONS

1. Heat oven to $425^{\circ}$
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 :)

