

M O T H E R ' S D A Y B R U N C H

Scones

INGREDIENTS

2 1/4 cups flour	3/4 cup heavy cream
1/2 tsp salt	(Additional 2-4 Tbs heavy cream for brushing)
1/2 cup cane sugar	1 egg
2 1/2 tsp baking powder	1 tsp vanilla
1/2 cup cold unsalted butter, cut in to cubes	Optional:
	1 cup blueberries, chocolate chips, or other fruit.
	Frozen works just fine.

INSTRUCTIONS

Mix flour, salt, sugar, and baking powder in to a bowl.

Add cold butter cubes and press together until the dough forms pea sized crumbles.

Whisk heavy cream, egg, and vanilla together. Add to flour mixture. Should be crumbly and wet.

Fold/gently mix in optional fruit once flour and wet ingredients are combined.

Place dough on to a floured surface and press in to a circle, 1 1/2" thick. Cut in to 8-12 triangles.

Brush with heavy cream. Sprinkle with coarse sugar or sprinkles.

Bake at 400F for 18-20 minutes. Tops will be golden brown.