



Strawberry Scones (Makes 8 scones)

These scones are best warm from the oven. They are buttery and flaky with a pop of freshness from strawberries, and a little sugary crunch on top.

Ingredients

- All purpose flour (2 C)
- Granulated sugar (½ c)
- ¾ t salt
- 1 TBSP baking powder
- 6 TBSP COLD butter
- 6 med sized strawberries, washed
- 1 large egg, cold
- 1 t vanilla extract
- Heavy cream (½ C), plus extra for topping
- Turbinado/raw/demerara sugar, for topping

Step-by-step instructions:

1. **Line** baking sheet with parchment paper or foil and set aside.
2. **Measure** out flour, sugar, salt and baking powder into a large mixing bowl. **Stir** the ingredients with a fork or whisk.
3. **Cut** the cold butter into small pieces and place into the bowl with the dry ingredients. Using a pastry cutter (or 2 forks), **blend** the butter into the dry ingredients to form pea sized pieces.
4. **Cut** the strawberries into ¼” pieces and toss with the butter and flour mixture to coat.
5. **Crack** one egg into a small bowl. Add ½ C of heavy cream and 1 t of vanilla. Lightly **whisk** these together.
6. **Pour** the egg mixture into the large mixing bowl with the butter, flour and berries.
7. Using a spoon or spatula, **gently mix** the wet ingredients into the dry, being careful not to mash the berries.. We want to stir only until they are combined.
8. **Turn** the dough out onto **the cutting board**. It may be dry and crumbly. If so, use your hands to **pat** the loose pieces into the dough gently. If it its too sticky, **put** some more flour onto your hands so you can work with it.
9. Gently **pat** the dough out until its about 1” thick, continuing to **add** in any loose pieces. Try not to warm the dough up too much with your hands.



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10. **Fold** the dough in half and rotate it 90°. **Add** in any more loose pieces, and **pat** it back down to 1" thickness, fold over and turn again. **Repeat** this four more times. **Add** flour to your hands or your work surface if the dough is too sticky.
11. **Pat** the dough out one last time to 1" thickness and **form** an 8 or 9" circle. Use a pizza cutter to **cut** it into 8 even triangles and with a thin spatula, **transfer** the triangles to your baking sheet, ensure they are evenly spread out.
12. **Pour** 2-3 tablespoons of heavy cream into your liquid measuring cup. **Dip** the pastry brush into the cream, and gently **brush** the cream across the top of each scone. **Sprinkle** generously with turbinado/raw sugar.
13. Bake for 14-16 min until golden brown.
14. **Cool** scones on pan for a few minutes before removing them.
15. Enjoy! 😊