

# Cream Scones

## Ingredients

- 2 cups all-purpose flour
- 2 Tbsp white sugar
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup raisins or cranberries (optional)
- 4 Tbsp COLD butter
- 1 cup whipping or heavy cream



## Directions

- 1) *Preheat oven to 350°*
- 2) *Line a rimmed baking sheet with parchment paper.*
- 3) *In a large bowl, combine flour, sugar, baking powder, and salt, whisking well.*
- 4) *Using a pastry blender, cut butter into flour mixture until it resembles coarse crumbs. Mix in raisins or cranberries.*
- 5) *Add 1 cup cream, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.*
- 6) *Turn out dough onto a lightly floured surface. Knead gently 4 to 5 times.*
- 7) *Using a rolling pin, roll dough to a 1-inch thickness. Using a 2-inch fluted round cutter, cut 12 scones from dough, rerolling scraps as necessary. Place scones 2 inches apart on prepared baking sheet. Brush tops of scones with remaining 1 tablespoon cream.*
- 8) *Bake until edges of scones are golden brown, approximately 20 minutes.*



Brought to you by Huntsville Doppler

