



Mini Strawberry Scones

INGREDIENTS

3 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1/2 cup granulated sugar
1 teaspoon pure vanilla extract
1 1/3 to 1 1/2 cups heavy cream plus more for brushing the top
1 cup chopped fresh strawberries
Turbinado sugar for topping



DIRECTIONS

- 1.** Preheat oven to 425 degrees. Whisk together flour, baking powder, salt, and sugar.
- 2.** In a measuring cup mix together vanilla extract and 1 1/3 cups cream. Drizzle cream mixture over dry ingredients and stir as you pour. Fold in strawberries and knead until the dough is cohesive but not sticky. Add a little extra cream if necessary.
- 3.** Dump the dough onto a lightly floured work surface. Gently knead the dough on a floured surface and form into a circle about 3/4" thick.
- 4.** Use a small biscuit cutter or juice glass to cut small circles from the dough. Brush each circle with cream and sprinkle generously with turbinado sugar.
- 5.** Bake on baking sheet lined with parchment paper for 12 to 14 minutes or until golden brown.

Makes about 2 dozen mini scones.

RECIPE INSPIRED BY KING ARTHUR FLOURS