



Strawberry and Cream Scones

Serves 16

Ingredients:

¾ C butter (1 1/2 stick)
1 C buttermilk
2 bag of Original Scone mix
1 C dried chopped strawberries

Cream Drizzle Glaze:

¾ C Powdered Sugar
2-4 Tablespoons Heavy Whipping Cream
1/2 C butter, softened

Instructions:

1. Pour contents of bags into mixing bowl. Cut in 1 1/2 sticks chilled butter until mixture is fine and crumbly..
2. Chop the strawberries if needed and add to the mixture.
3. Stir in buttermilk. Dough will form a soft ball. Turn dough out onto floured board, and turn gently 3-4 times to lightly coat the ball with flour. (If needed, 1 - 2 TB of extra buttermilk may be added to obtain proper dough consistency.)
4. Pat out the ball of dough into a flattened circle, 6-7" in diameter, approximately 3/4- 1" thick.
5. Using a sharp knife, cut circle into eighths.
6. At this point you may freeze the dough to be used later.
7. Place scones on parchment lined cookie sheet. Bake in preheated oven at 425 degrees for 13-18 minutes (time will vary with scone size). Top should be light golden brown when done.
8. As the scones are baking prepare the cream. Add cream to sugar one tablespoon at a time and stir with spoon until mix is smooth and falls gently and evenly from elevated spoon.
9. Drizzle over scone or spread in an even glaze to top of cooled scone. ENJOY!

Tips:

- Butter should be really cold, the colder the better
- Treat scones like biscuits, the less you play with them the better
- Place cut scones on parchment/wax paper and freeze, then store in a plastic bag in the freezer. This allows you to remove and bake only what you need.
- Bake from frozen, no need to thaw

*If strawberries are over dehydrated you may reconstitute them, just make sure you drain them well before use

** You can use 1/2 & 1/2 or milk if needed, but the whipping cream really dose make a difference to the flavor of the glaze