

Strawberry Scones

Ingredients

For the Scones

- **2 ½ cups** flour
- **½ cup** sugar
- **½ teaspoon** salt
- **½ teaspoon** baking soda
- **1 teaspoon** baking powder
- **8 tablespoons** cold butter, cut into small pieces
- **2/3 cups + 1 tablespoon** cream, separated
- **1** egg
- **8 medium** sized strawberries, minced



Strawberry Glaze

- **2** strawberries, minced
- **2 cups** powdered sugar
- **1 tablespoon** cream

Instructions

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
2. In a large bowl, combine flour, sugar, salt, baking soda, and baking powder. Cut in butter until the mixture resembles coarse crumbs, with some lumps the size of peas.
3. In a separate bowl, combine the egg and 2/3 cups cream. Pour into the dry mixture and mix until just combined. Gently fold in the minced berries. Transfer to a floured surface and lightly form into a disc. Cut the disc into 12 wedges or circles. Brush tops with the remaining 1 tablespoon of cream. Bake for 12 minutes.
4. While the scones cool, make the glaze. In a small bowl, whisk together the strawberries, powdered sugar, and cream until you have a smooth glaze. Pour 1 tablespoon of glaze over the top of each scone. Let set up and serve either warm or at room temperature.