

Strawberry Scones (I've lost count)

adapted from [Ina Garten's recipe](#)

4 cups all-purpose flour
2 tablespoons sugar
2 tablespoons baking powder
2 teaspoons salt
3/4 pound cold unsalted butter, diced
4 extra-large eggs, lightly beaten
1 cup 1/2 n 1/2
12 large frozen strawberries, sliced

Preheat the oven to 400. Sift into your mixing bowl the flour, baking powder, sugar, and salt. Add the butter and let the mixer work it until it has a coarse texture. Combine the eggs and 1/2 n 1/2 and add to the mixer. Mix it as little as possible to get it combined.

Turn it out onto a floured counter-top and work in the strawberries. Pat the dough out until it is 1 inch thick. Cut on the diagonal and place the scones parchment lined baking sheets. bake for about 20 minutes or until golden brown and cooked through (toothpick test works well). Drizzle with a powder sugar/OJ glaze (see previous posts on scones).