



## Strawberry Scones Number 2

2 cups unbleached, all purpose flour  
1 tablespoon baking powder  
1 tablespoon sugar  
6 tablespoons of cold butter, diced  
1/2 n 1/2 or cream  
8 frozen strawberries, sliced

Preheat oven to 400. Put the dry ingredients in the mixer bowl and give it a spin to combine. Add the butter and mix until combined. Add the strawberries and mix until combined. Now add the cream slowly and use only enough to get the dough to pull away from the sides of the bowl. Turn the bowl out onto a lightly floured counter and give it a few kneads with your hands. Shape the dough so that it is about 1 inch thick and cut scones in squares. Place on a parchment covered baking sheet and bake for about 12 minutes or until golden brown. I glaze them while they are still hot with a powder sugar, vanilla, orange juice glaze.