

what geeks eat...



Strawberry Scones

adapted from *Baking With Julia*

By Julia Child and Dorie Greenspan

3 cups all purpose, unbleached flour

1/2 cup sugar

2 1/2 teaspoons baking powder

1/2 teaspoon baking soda

3/4 teaspoon salt

1 1/2 sticks of cold, unsalted butter cut into tiny pieces

1 cup Half and Half

1 tablespoon plain yogurt

12 frozen Strawberries, sliced

Preheat oven to 425°.

Sift the flour, baking powder, baking soda, salt, and sugar together. Add the cold pieces of butter and work it into the flour using your hands. Don't overwork the flour and butter. Mix the yogurt into the Half and Half and add the strawberries. Add the liquid to the flour and mix gently. Turn the dough out onto the lightly floured counter. Pat the dough into a square about 1/2 inch thick. Cut the dough into squares and place on a parchment covered cookie sheet. Bake for about 12 to 15 minutes or until golden brown. Allow to cool for 5 minutes and then glaze with a mixture of 1/2 cup powder sugar, 1/2 teaspoon vanilla, and a splash of Orange Juice.