

The BEST Blueberry Scones



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Recipe by: Laura Vitale

Makes 8

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

- __ 2-1/4 cups of All Purpose Flour
- __ 1/2 cup of Granulated Sugar
- __ 2 tsp of Baking Powder
- __ 1/2 tsp of Cinnamon
- __ 1/2 tsp of Salt
- __ 8 Tbsp of Cold Unsalted Butter
- __ 1 cup of Frozen Blueberries
- __ 2/3 cup of Heavy Cream
- __ 1 Egg
- __ Splash of Vanilla Extract

1) In a large bowl, add the flour, sugar, baking powder, salt and cinnamon, give it a stir to combine, then add the butter and using a pastry cutter, cut the butter into the dry ingredients really well, you want the butter to be about the size of frozen peas.

2) In a small bowl, whisk together the cream, egg and vanilla, add that into the dry ingredients and get it mixed with a fork, then add the frozen blueberries, add the mixture on a floured surface and working with your hands and pastry scraper, bring it together (this will take a few minutes so don't be discouraged) into a disk about 3/4" thick, cut into 8 wedges and place on a parchment paper lined baking sheet.

3) Brush a touch of heavy cream on top of each scone and sprinkle a tiny bit of sugar. Pop them in the fridge for about half an hour. Meanwhile, preheat your oven to 400 degrees.

4) When ready, bake them for 15-20 minutes or until golden brown.

