

Strawberry Scones

Prep Time: 10 min * Cook Time: 20 min

Total Time: 30 min * Servings: 8

Strawberry Scones Ingredients

2 cups strawberries stemmed and cut into small pieces

2 1/4 cups all-purpose flour use more if dough is too sticky

3 tbsp sugar

1 tbsp baking powder

1/4 tsp salt

1 large egg

6 tbsp butter cold, unsalted and cut into
small cubes

2/3 cup milk

1 egg for egg wash

1 tbsp Turbinado sugar (optional)

Lemon Icing

1 1/2 cups icing sugar same as confectioners' sugar or powdered sugar

2 tbsp lemon juice

Instructions

Prep: Preheat oven to 400F. Line a baking sheet with parchment paper. Cut the strawberries into small pieces and toss them with 1 tbsp of the sugar.



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Strawberry Scones, Instructions continued...

1. **Start the dough:** In a large bowl, add the flour, salt, baking powder and remaining sugar. Add the cold butter and using 2 knives or a pastry cutter start cutting the butter into the dry ingredients. Use your hands if necessary but the mixture needs to resemble small peas. Keep in mind though, if using your hands, they will melt the butter so work quickly.
2. **Finish the dough:** Add the strawberries to the bowl and toss them well with the flour mixture. In a small bowl whisk the egg with the milk together, then pour into the flour bowl. Use a spatula to mix everything well. Add more flour if needed if the dough is too wet and sticky. Turn dough out onto a floured surface and shape into a round 10 inch disk.
3. **Shape the scones:** Cut the dough into 8 triangles, just like you would cut pizza. Place the triangles onto the prepared baking sheet. Brush the scones with the egg wash and sprinkle with Turbinado sugar.
4. **Bake:** Transfer the sheet pan to the oven and bake 20 to 30 minutes or until golden brown.
5. **Lemon icing:** Whisk the icing sugar with the lemon juice until smooth. Add more or less lemon juice or icing sugar until you receive desired consistency. Drizzle icing over scones and enjoy!

