

Berry Scones

2 c. flour
1 T. baking powder
1/2 t. salt
6 T. sugar
1 c. + 2 T. cream
1 c. fresh or frozen raspberries, blueberries or blackberries

Glaze:

4 T. butter, melted
2 T. sugar

Combine flour, baking powder, salt and sugar in bowl. Stir with a fork to mix well. Add blackberries. Still using a fork, stir in the cream and mix until the dough holds together in a rough mass.

Lightly flour a cutting board and transfer the dough onto the board. Knead the dough several times and then pat into a 10" circle. If using fresh berries, handle the dough gently since fresh berries have a tendency to bleed. Cut into 6-8 wedges. Brush with butter and sprinkle with sugar. Bake in a pre-heated 425°F oven for 16-18 minutes or until golden brown. Makes 6-8.

Variations: Dried fruit, nuts or a little lemon zest may be substituted for the berries. These scones are also delicious served with lemon curd or whipped crème fraiche flavored with vanilla and a little sugar.