



# RECIPE

## *blueberry scones*

- 2 cups [250g] all purpose flour
- 1/3 cup [60g] granulated sugar
- 2 tsp baking powder
- 1/4 tsp kosher salt
- 6 tbsp [85g] chilled unsalted butter
- 1 large egg, beaten
- 1 tsp vanilla extract
- 1 cup [140g] fresh blueberries
- 3/4 cup heavy cream
- 3 tbsp turbinado sugar

Preheat your oven to 400°F and place the rack at center height. Line a baking sheet with parchment paper.

Whisk together flour, sugar, baking powder, and salt in a large bowl. Cut the chilled butter into small cubes and blend them into the flour mixture with a pastry blender (or with your fingers). The mixture should look like coarse crumbs. Gently fold in the blueberries with a spatula or wooden spoon.

Separately, whisk the beaten egg with the vanilla and 1/2 cup of the heavy cream. Combine this with the flour-butter mixture and stir just until the dough comes together. Careful, over-mixing makes for tough scones!

Transfer the dough to a lightly floured surface and gently knead a few times. Shape the dough into a flattened round (about 7x2in). Using a pastry brush, coat the top with some of the remaining heavy cream and sprinkle with the turbinado sugar.

Cut the round in half, and then cut each half into four wedges. Arrange the scones on your baking sheet. Bake until they have little give to the touch and are browning on top, about 18 - 20 minutes. Transfer to a wire rack to cool slightly and enjoy with your favorite coffee!

**THANK YOU FOR FUELING US FORWARD!**