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| 2 1/2 cups all-purpose flour | 1 cup whole milk or cream |
| 1/4 cup sugar | 1 egg |
| 2 teaspoons baking powder | 1 cup fresh berries of choice |
| 1/2 teaspoon salt | 1 teaspoon vanilla extract |
| 10 Tablespoons cold butter, diced into cubes | |

Preheat oven to 400°F.

Line a baking sheet with parchment paper. Combine flour, sugar, salt and baking powder in a medium bowl. Add diced, cold butter working by hand until dough resembles small peas. In a small bowl whisk together cream, egg and vanilla extract. Create a well in the center of the dry mixture and pour the wet mixture into the well. Add berries. Gently mix with a fork to combine. Turn dough onto a floured surface. Shape dough into an 8" round. Use a knife to cut into 8 triangles with a knife. Place the scones on the prepared baking sheet. Bake in preheated oven for 15 - 20 minutes until golden brown. Enjoy with milk or warm tea on a deep winter's day.