

# THE CULINARY

*Playground*



## Scones

*Makes 8*

1 cup flour

3 Tbl. sugar

1 1/2 tsp. Baking Powder

1/2 cup + more for brushing heavy cream

Optional add ins:

4 Tbl. Total raisins, raisin, or other dried fruit, snipped into bits; nuts  
or any variety chocolate morsels

Preheat oven to 375 degrees.

Line a cookie sheet with parchment paper and spray it lightly with non-stick spray.

In a medium bowl, using a fork, sift together flour, sugar and baking powder.

Mix add ins into dry ingredients with fork.

Make well in center. Pour in heavy cream.

With fork, mix until all ingredients combine to form a dough ball.

Press and knead lightly if necessary for dough to come together.

Plop dough onto center of prepared tray and gently pat down into circle about 1/2 inch thick.

Using a pastry brush, lightly brush top of each scone with cream and sprinkle cinnamon/sugar on top. Use lettuce knife to quarter and x dough resulting in 4 cuts and 8 triangles), then gently separate triangles, so there is some space between each

Bake for 10-15 minutes until cooked through and top is lightly browned.

Serve with butter and jam.