

Strawberry Scones

makes 5 scones

- 3 tablespoons sugar, plus more for sprinkling on fruit
- 1 cup flour
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 3 Tablespoons butter, cut into small cubes and slightly softened
- 1/2 cup fresh or frozen strawberries
- 1/4 cup buttermilk
- coarse sugar (demarara) for sprinkling

Preheat oven to 375 degrees.

Line cookie sheet with parchment paper (or lightly grease).

Cut strawberries into small pieces and sprinkle with sugar, set aside.

Combine 3 tablespoons sugar, flour, baking powder and salt in a large bowl and mix with a fork.

Add butter and combine with fork, pastry cutter or with clean hands until dough resembles coarse crumbs. Add strawberries and buttermilk and stir gently until dry ingredients are just combined and the dough holds together. Using spoon, or muffin scoop, scoop dough out in 5 mounds onto cookie sheet. Gently flatten dough with hands and shape if desired.

Sprinkle coarse sugar over the scones.

Bake for 15-18 minutes until tops are golden brown and spring back when you touch them.