



## Cream Scones

Serves: 12 scones

Bake at 425 degrees for 15 minutes

### **Mix the Dry Ingredients:**

- 1 tbl baking powder
- ½ tsp salt
- ¼ cup sugar
- ½ cup dried fruit (e.g. dried cherries)
- ¼ cup raisins

### **Stir into dry ingredients:**

- 1 ¼ cup heavy cream
- Knead dough 8-9 times
- Pat into 10" circle, about ½ inch thick
- Cut into 12 wedges

### **Melt:**

- 3 tbl butter
- 2 tbl sugar

Brush melted mixture onto top and sides of wedges

Sprinkle lightly with regular sugar

Bake 1" apart approximately 15 minutes or until the sides are golden brown