

ShelterBox Strawberry Scones



ingredients

- 2 Cups Flour
- 1/4 Cup Sugar
- 1 Tbsp. Baking Powder
- 1/2 tsp. Salt
- 7 Tbsp. Cold Butter, cut into cubes
- 1 Cup Cream. plus 2 Tbsp. for glazing scones
- 1 tsp. Vanilla extract

FOR THE GLAZE: 1 Cup Powdered Sugar, 2 Tbsp. milk, 1/2 tsp. Vanilla extract.

instructions for the Scones:

1. Preheat oven to 400 degrees.
2. Mix flour, sugar, baking powder and salt. With a pastry blender or with hands cut the butter into the flour mixture.
3. In bowl mix cream with vanilla. Pour the cream mixture into the flour mixture and stir with spatula until dough forms. Then gently fold in the strawberries.
4. On floured countertop gently push the dough together with your hands, until ball forms. Form the dough into circle. Use a sharp knife to cut the scones into 8 triangles.
5. Brush each scone with cream and sprinkle sugar on top.
6. Bake scones 25 minutes or until golden brown. Remove from oven. Drizzle glaze over cool scones. Enjoy.

