

Strawberry Scone

(yield 12 scones @ 160g each)

~ Becky Chan

Ingredients

Butter (chilled, cut in cubes)	227g (1 cup)
AP flour	850g
Sugar	200g
Baking Powder	1 Tbsp
Salt	pinch
Eggs	3
Whipping Cream	1 cups
Vanilla Extract	2 Tbsp
Chopped Strawberries (quartered)	300g

1. Process first 5 ingredients with food processor, blend to small crumbs.
2. Gradually add liquids and combine all ingredients by hand. Do not overmix. Try to keep the butter from melting. Mix just until a dough formed.
3. Divide into 12 equal pieces.
4. In each piece of dough, put 3 pieces of strawberry in the middle of the dough. Place dough in the middle of a round cookie cutter, and place 1 piece of strawberry on the bottom; press the dough and form a round shape. Flip the dough upside down and now you will have a round scone with a piece of strawberry on top.
5. At this point you can store the dough in freezer if not baking immediately.
6. Brush egg on top and bake at 325°F for 20 min.