



### Blueberry (or Raspberry) Scones

2 cups	all purpose flour
1 tbsp.	baking powder
½ tsp.	salt
½ cup	sugar (plus a little extra for sprinkling on the tops of the scones)
5 tbsp.	unsalted butter, cold, cut into chunks
1 cup	heavy cream
1 cup	fresh blueberries or raspberries
1	egg, lightly beaten for egg wash

Preheat oven to 400°. Sift together the dry ingredients: flour, baking powder, salt, and sugar. Cut butter into the flour (you can use a food processor or two knives). Mixture should look like coarse crumbs. Make a well in the center of the flour, and pour heavy cream in middle. Fold everything together just to incorporate; do not overwork the dough. Fold the blueberries or raspberries into the batter. Take care not to mash or bruise the blueberries because their strong color will bleed into the dough. Press dough out on a lightly floured surface into a rectangle about 12" x 3" and 1 ¼" thick. Cut the rectangle in half, then cut the pieces in half again; this will give you 4 (3") squares. Cut squares in half at a diagonal angle to give you the classic triangle shape. Place the scones on an ungreased cookie sheet, and brush tops with egg wash. Sprinkle with a little extra sugar. Bake for 15 to 20 minutes or until golden brown.