

BLUEBERRY SCONES



MAKES 12 SCONES

These scones are easy to make and can be rewarmed quickly in a 300°F oven for about 10 minutes. They work well with either fresh or frozen berries.

3 cups all-purpose flour, plus more
for the work surface
1½ tablespoons baking powder
½ cup sugar, plus 2 tablespoons for
sprinkling on top of the scones

¼ teaspoon kosher salt
1 cup fresh or frozen blueberries
2 cups heavy cream, plus more for
brushing the tops of the scones

1. Position an oven rack in the middle of the oven. Preheat the oven to 375°F. Line a large baking sheet with parchment paper.
2. Stir together the flour, baking powder, ½ cup sugar, and salt in a large mixing bowl. Fold in the blueberries. Stir in the heavy cream.
3. Use a large rubber spatula or your hands to form a soft dough. Don't overmix the dough. There should be a few lumps of dry ingredients throughout.
4. Turn out the dough onto a lightly floured work surface. Knead the dough very briefly, about 30 seconds, just until it sticks together. There should be as little handling as possible. Gently form the dough into a ball and lightly dust it with a little flour. Sprinkle a little more flour on the work surface and using a floured rolling pin, roll out the dough into a 1-inch-thick round that is 8 to 9 inches in diameter.
5. Cut the dough into desired shapes. Gather up the scraps, reroll them, and cut out more scones until the dough is used up. Pat the scones lightly to smooth the tops.
6. Place the scones about 2 inches apart on the prepared baking sheet. Brush the tops of the scones with cream and sprinkle with the extra sugar. Bake for 10 to 12 minutes, or until the tops spring back when pressed lightly and the bottoms are golden brown.
7. Remove the scones from the oven and cool on the baking sheet for 5 minutes. Transfer the scones to a wire rack to cool for at least 5 minutes before serving.

CURRENT SCONES VARIATION: Substitute 2 cups fresh or frozen red currants for the blueberries.

RAISIN SCONES VARIATION: Substitute 2 cups dark or golden raisins for the blueberries.

CRANBERRY-PECAN SCONES VARIATION: Substitute 1 cup fresh or dried cranberries and ½ cup coarsely chopped pecans for the blueberries.