



Fresh Raspberry Scones

- 2 cups flour
- 1/4 cup sugar
- 2 t. baking powder
- 1/8 t. salt
- 6 T. chilled butter (cut into pieces)
- 1/2 cup + 2 T. 2% milk
- 1 egg
- 1 lemon, zested
- 1 t. vanilla
- 1 cup raspberries
- milk & sugar for the tops

Preheat oven to 400°F.

Line a baking sheet with parchment.

1. In a large bowl whisk together the flour, sugar, baking powder, and salt.
2. With a pastry blender, cut the butter into the flour until the butter is pea-sized. Set aside.
3. In a small bowl or measuring cup, combine the milk, egg, lemon zest and vanilla. Mix lightly with a fork and pour into the flour mixture, but don't mix yet! Add the raspberries, and then gently toss the ingredients together with a spatula, until the dough comes together.
4. Sprinkle some flour onto the parchment and place the dough on top of the flour. Using your hands, gently press the dough into a circle, then pat out until it is about 1" thick. If the dough becomes sticky, dust with a bit more flour.
5. Using the tip of a paring knife, score the scones into 8 wedges.
6. Pat some milk onto the tops of the scones, then dust with sugar.
7. Bake for about 18 minutes until lightly browned.

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