

Blueberry Scone

INGREDIENTS

- 2 cups all-purpose flour
 - 3 tablespoons sugar
 - 1 tablespoon baking powder
 - 1/4 teaspoon salt
 - 1/4 Cup plus 1 tablespoons cold butter
 - 1 large egg
 - 100 mL milk, divided
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- 3/4 cup fresh or frozen blueberries

DIRECTIONS

- **PREHEAT OVEN 375**
- In a bowl, combine the flour, sugar, baking powder and salt;
 - cut in butter until mixture resembles coarse crumbs.
 - Add blueberries
- In a bowl, whisk eggs and 90 mL milk;
 - add to dry ingredients just until moistened.
 - Turn onto a lightly floured surface
 - Pat into an 8-in. circle; cut each into eight wedges.
 - Place on parchment covered sheets. Brush with remaining milk.
 - Bake at 375° for 15-20 minutes or until tops are golden brown.
 - Serve warm.
 - **Yield:** 8 scones.

Editor's Note: If using frozen blueberries, use without thawing to avoid discoloring the batter.