

LEE TOBIN McCLAIN

the bluebird
bakery



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TAYLOR'S TEABERRY ISLAND SCONES

Ingredients

2 cups flour
¼ to ½ cup sugar, depending on your preference
1 tablespoon baking powder
1 stick butter, frozen or very cold
½ cup cream, milk, or Greek yogurt
1 large egg, beaten
1 teaspoon orange or lemon extract
(good with cranberries) or vanilla (good with any
kind of berries)
1-1½ cup teaberries, blueberries, dried cranberries,
or chopped strawberries (these will make your
scones pink, nice for Valentine's Day)

Directions

Preheat oven to 400°.

Combine dry ingredients in a bowl. Grate the frozen butter (Taylor's method) or cut cold butter into small cubes. Add to flour mixture and use a pastry cutter or

your fingers to combine the mixture into a crumbly texture. Refrigerate.

Combine milk, yogurt or cream, egg, and vanilla or other flavoring in a small bowl. Add to flour mixture a little at a time, stirring lightly without overmixing. Add berries of your choice.

Make dough into a ball and then roll out into a circle about one inch high, adding flour if dough is too sticky. Cut dough into eight wedges, like a pie. Brush scones with milk or melted butter.

If time permits (*i.e.*, a handsome guy like Cody hasn't slowed you down), chill scones for 15-30 minutes.

Bake 18-21 minutes or until light golden brown on the edges.

If desired, make a glaze of 1 cup powdered sugar, 2 tablespoons milk, and a flavoring to match your scones. Cool scones for 5-10 minutes and then drizzle glaze on top.

Enjoy!