

Blueberry Cream Scones

from *Cathy's Kitchen*



Ingredients

2 cups all-purpose flour
2½ teaspoon baking powder
½ teaspoon salt
1 cup sugar
1¼ cup blueberries
1¼ heavy cream

Directions

1. Preheat oven to 425°.
2. Sift together the flour, baking powder, sugar and salt in a large mixing bowl. Gently stir in blueberries. Add the cream and mix together, gently, with a wooden spoon until just barely combined. Be careful not to over-mix.
3. Transfer dough to a lightly-floured board or counter-top. Using your hands, gently pat the dough down into an 8-inch disk, about ¾ inch thick. You can use the bottom of an 8- or 9-inch cake pan to help you press the dough down evenly if need be. Brush the top of the disk with a bit of cream and sprinkle with sugar. Cut dough into 8-12 triangles and arrange on un-greased baking sheet, at least a half-inch from one another.
4. Place baking sheet on center rack in oven, and bake for 12-15 minutes until scones turn golden. Allow to cool on wire rack for about 10 minutes. Enjoy while still slightly warm.