

Cream Scones

Adapted from Southern Living

2 cups flour
1 tablespoon baking powder
1/4 teaspoon salt
1/4 cup sugar
1/3 cup butter
1 cup whipping cream

Preheat oven to 375°.

Combine flour and next four ingredients in a bowl. Cut in butter with a pastry blender just until crumbly. Stir in whipping cream, then work with your hands only until the dough comes together. Don't overwork the dough.

Pat the dough into a round shape 1 inch thick on your cookie sheet, then cut into 8 wedges with a plastic dough cutter or knife.

Move the wedges apart and bake at 375° about 20 minutes until lightly browned.



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