

Melt in your mouth Scones

1 $\frac{3}{4}$ cup flour

3 tablespoons sugar

2 $\frac{1}{2}$ teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{3}$ cup butter (5 tablespoons and 1 teaspoon)

1 egg, beaten

6-8 tablespoons heavy cream

$\frac{1}{2}$ cup dried fruits or mini semi-sweet chocolate chips

Heat oven to 400 degrees

Sift flour with sugar, baking powder, and salt. Cut butter with pastry blender or two knives method till crumbly.

Add egg, 6-8 tablespoons heavy cream, and dried fruit, such as currents, chopped apricots, or raisins, or mini chocolate chips, I like the semi-sweet....

Mix till it forms a dough, I start with a wooden spoon and then use my hands (just washed and clean of course!!) knead gently about 10 times....drop spoonfuls of your desired size on an ungreased cookie sheet, cook in 400 degree oven, (again, I use my hands to make the size scone I like, but you can determine which method works best for you!!) cook about 10 to 14 minutes, your oven time may vary, mine is a bit crazy, and it takes a different time each day!! Enjoy them warm from the oven. If you have any leftover, you can warm them up in the oven for a few minutes and they will freshen up nicely.