

# The Café Scones



## A Taste of *The Café* AT THE FRICK

*Serves:* Yields 12 scones

### *Ingredients*

2 cups flour  
2 tablespoons sugar  
1/2 tablespoon baking powder  
1/4 teaspoon baking soda  
dash salt  
4 ounces butter, cold and chopped  
1 cup heavy cream

### *Procedure*

Preheat oven to 400 degrees Fahrenheit.

Sift together *first 5 ingredients*. Place in mixing bowl. Add *cold butter* and mix with hands until crumbly, but still dry. Chill for 30 minutes.

Then add *1/2 cup of any fruit* such as chopped strawberries or whole blueberries. Other flavoring agents could be chocolate chips, cinnamon, nutmeg, allspice, vanilla, poppy seeds, dried cranberries, currants – be creative and have fun with the flavorings.

Add the *1 cup heavy cream* and mix until just combined. Let chill for another 15 minutes. Remove from bowl and divide into two even pieces. Pat into rounds and then place on sheet trays and cut each round into 6 wedges. Leave in circle form and bake for 15-20 minutes or until golden brown. The scones are best served from the oven, but you can refrigerate them for up to a week, or freeze them.

Have fun and enjoy!