

Raspberry-Mint Scones

Ingredients

- 2 cups all-purpose flour
- $\frac{1}{3}$ cup sugar
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 4 tablespoons cold salted butter, cut into pieces
- $\frac{3}{4}$ cup freeze-dried raspberries, such as Just Raspberries
- 2 tablespoons finely chopped fresh mint
- $\frac{3}{4}$ cup plus 1 tablespoon cold heavy whipping cream, divided
- $\frac{1}{2}$ teaspoon vanilla extract

Instructions

- 1

Preheat oven to 350°.

- 2

Line a rimmed baking sheet with parchment paper. Set aside.

- 3

In a large bowl, combine flour, sugar, baking powder, and salt, whisking well. Using a pastry blender, cut butter into flour mixture until mixture resembles coarse crumbs. Add raspberries and mint, stirring to blend. Set aside.

- 4

In a liquid-measuring cup, combine $\frac{3}{4}$ cup cream and vanilla extract, stirring to blend. Add to flour mixture, stirring to combine. (If dough seems dry, add more cream, 1 tablespoon at a time, until dough is uniformly moist.) Working gently, bring mixture together with hands until a dough forms.

- 5

Turn out dough onto a lightly floured surface. Knead gently 4 to 5 times. Using a rolling pin, roll dough to a $\frac{3}{4}$ -inch thickness. Using a 2-inch scalloped-edge round cutter, cut 14 scones from dough, rerolling scraps as necessary. Place scones 2 inches apart on prepared baking sheet. Brush tops of scones with remaining 1 tablespoon cream.

- 6

Bake until edges are golden brown and a wooden pick inserted in the centers comes out clean, approximately 20 minutes.

- 7

Serve warm.

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