



Blueberry Cream Scone



ingredients

- ½ cup sugar
- 3 ¾ cup bread flour, or pastry flour
- 2 teaspoons baking powder
- 2 teaspoons salt
- 1 cup freeze dried blueberries
- 2 ½ cups heavy cream, chilled
- Cooking spray for greasing
- Egg wash (1 large egg whisked with 2 tablespoons heavy cream)

directions

1. Combine the sugar, flour, baking powder and salt in a stand mixer fitted with the paddle attachment. Mix on medium speed until well blended, about 1 minute.
2. Add the cream and mix on medium speed until just combined.
3. Remove the dough from the mixer, and carefully blend the freeze dried blueberries into the dough.
4. Pat into a 10-inch round ¼ inch thick, and divide into 12 equal wedges. Wrap in plastic and freeze for at least 4 hours, or until solid.
5. Once dough is frozen, preheat the oven to 350 degrees.
6. Lightly grease a baking sheet. Arrange the frozen scones on the baking sheet, brush with egg wash, and bake until golden brown, 35-40 minutes.
7. Let the scones cool on the baking sheet for a few minutes before transferring to a wire rack. Let cool completely before serving.