



Fresh Strawberry Scones

Preheat the oven to 400°. Coarsely chop the strawberries and let sit in a colander for about 5 -10 minutes to drain any excess liquid. Toss with 1 Tbsp sugar and set aside.

Mix flours, sugar, baking powder and salt in a large bowl. Cut the butter into cubes and cut it into the flour mixture using a pastry blender, fork or two knives until it resembles coarse, pea sized crumbs. Stir in the strawberries and then add the cream, stirring gently until combined and dough starts to hold together.

Transfer the dough to a lightly floured surface (it will be a little sticky, add a little flour as needed) and shape into a disc about 1" thick. Cut into 6-8 wedges and transfer to a parchment lined baking sheet. Alternatively you can shape the dough into a rectangle, cut two squares and then cut each square in half forming 8 triangle scones. Bake at 400° for 15 minutes.

In a small bowl, whisk together one egg and one Tbsp water (alternatively you can use milk). Remove the scones from the oven, brush with the egg wash and generously top with coarse sugar. I use raw turbinado. You can skip this step if you prefer and top with a powdered sugar icing if you like a sweeter treat.

Return to the oven and bake an additional 5 - 10 minutes until tops start to brown. Mine took an additional 7 minutes. Be careful to not overbake or they will get dry. Let cool on pan or a wire rack about 10 minutes before munching.

INGREDIENTS

- 1 cup whole wheat flour
- 1 cup unbleached flour
- 1/3 cup sugar
- 2 tsp baking powder
- 1/8 tsp salt
- 6 Tbsp butter, slightly softened
- 2/3 cup cream
- 1 1/2 cup fresh strawberries

Topping

- 1 egg + 1 Tbsp cold water
- Coarse sugar