

Strawberry Scones from She Makes and Bakes

Prep time: 20 minutes Bake time: 12-15 minutes at 425

Makes 8 wedges

8 medium strawberries, quartered
2 cups all-purpose flour
1 tablespoon baking powder
3 tablespoons sugar
1/2 teaspoon salt
5 tablespoons cold butter
1 cup heavy cream
1/4-1/2 teaspoon almond extract (optional)

Preheat your oven to 425 degrees.

Arrange your cut strawberries in a single layer and press down on them with a paper towel to remove some of the moisture.

Combine the flour, baking powder, sugar, and salt into a large bowl. Cut your cold butter into small pieces and then mix with a pastry blender or two forks until it resembles coarse crumbs. Gently fold in your pressed strawberries. Add in the cold cream and shape the dough into a ball. Form it into a flat circle about one inch thick on your counter. Cut into 8 wedges. Place the wedges on a greased baking sheet. Brush them with an egg wash (1 egg mixed with 1 tablespoon water) or melted butter, sprinkle with turbinado sugar, and bake for 12-15 minutes until light brown. Let cool on a wire rack for about 10 minutes before serving.

Adapted slightly from [A Cozy Kitchen](#)