

DRIED BLUEBERRY SCONES

These scones are better warm (or warmed up) and with the light glaze listed below.

2 cups all purpose flour	½ cup milk
¼ cup (granulated) sugar	1 egg, slightly beaten
1 Tablespoon baking powder	1 teaspoon almond extract
¼ cup butter, chilled and cut into pieces	¾ cup dried blueberries
	¼ cup sliced almonds

OPTIONS: can use dried cherries, cranberries, raisins, etc. in place of blueberries.

Preheat oven to 350° F.

Whisk together flour, sugar, and baking powder. Cut in the butter using a pastry blender until mixture resembles coarse crumbs.

Add ¾ of the milk along with the egg, and almond extract. Stir until smooth. Set the remaining milk aside.

Fold in blueberries and almonds.

Roll or Pat the dough into a disk (about a 10 inch circle) of medium thickness (about 1/2" inch) on a lightly flour surface.

Using a pizza cutter or similar, cut into 16 equal wedges. Arrange on a cookie sheet covered with parchment paper or a greased sheet. Brush the tops with the remaining milk.

Bake for 20 minutes or until light brown. Cool slightly or completely before glazing.

GLAZE:

¼ confectioners (powdered) sugar

1 ½ teaspoon milk

¼ teaspoon almond extract

Whisk ingredients together in bowl. If needed, add additional milk ½ tsp at a time to reach desired consistency.