

Blueberry Scones & Haley's Devonshire Cream

From: Cindy Molenaar/Laura Childs Mystery book series.

Ingredients:

2 C flour
3 Tbsp sugar plus extra to sprinkle on top of scones
1 Tbsp baking powder
3/4 tsp salt
6 Tbsp cold butter cut into pieces
1-1/2 C fresh blueberries, rinsed (do not use frozen ones)
1 tsp grated lemon zest
1/3 C heavy cream plus some for brushing the top of the scones
2 large eggs, slightly beaten

Devonshire Cream Ingredients:

1 8oz pkg. cream cheese, softened
1 12 oz carton of sour cream
Juice of one lemon
2 tsp vanilla
2 C powdered sugar



Instructions

1. Preheat oven to 400°. Set the rack in the middle of the oven. Use baking mat or parchment paper on your baking sheet.
2. In a large bowl, sift together the flour, sugar, baking powder and salt.
3. Using a pasty cutter, cut in butter until it is pea sized.
4. Stir in blueberries and the lemon zest. Set aside.
5. In a separate bowl, whisk together the cream and eggs.
6. Make a well in the center of the dry ingredients and pour in the liquid cream mixture. Stir slightly until just moistened.
7. Turn onto a floured surface and knead a few times. Too much kneading will produce tough scones.
8. Pat dough into a 6" square, 1-1/4" thick. Cut into 3" squares and then cut each of those diagonally. You will end up with 8 triangular scones.
9. Place triangles on the baking sheet, brush with cream and sprinkle with sugar.
10. Bake for 20 min.
11. Cool on wire rack and enjoy.

Haley's Devonshire Cream

Cream all ingredients together making sure sugar is thoroughly dissolved. Chill.
Yields 3 cups

