



Berry Scones

Ingredients:

2 cups self-rising flour
1/4 cup salted butter, room temperature
1/2 cup sugar
1 large egg
3/4 to 1 cup whipping cream, amount varies
Cinnamon
Nutmeg, optional
Sugar crystals
Fresh berries

Instructions:

Cut butter into flour until pea-sized. Mix in sugar, then eggs. Mix in whipping cream a little at a time until dough comes together. Knead lightly on a floured surface, roll into a circle 1/4-inch tall. Place berries in the center, sprinkle with cinnamon, fold edges over to form a 1/2-inch-high circle. Cut into 8 triangles. Brush with butter and sprinkle nutmeg (optional) and sugar. Transfer folded side down to a parchment-lined sheet and bake at 375°F for 30 minutes.