

Berry Scones

2 CUPS SELF-RISING FLOUR (WHITE LILY)

1/4 CUP BUTTER (ROOM TEMP)

1/2 CUP SUGAR

1 LARGE EGG

3/4 to 1 CUP WHIPPING CREAM

CINNAMON

NUTMEG (OPTIONAL)

SUGAR CRYSTALS

FRESH BERRIES

Note: You may not need all the whipping cream.

Cut butter into flour with a blending fork until it is about pea size. Add sugar and mix well. Add eggs, mix, then add whipping cream a little at a time until dough releases from sides of bowl. Put dough out on a floured surface and knead a little. Roll out in a circle 1/4" thick. Put berries in center, sprinkle with cinnamon. Bring edges up and over berries forming a circle that is about 1/2" high. Use a scraper or another tool and cut circle into 8 triangles. Rub softened butter across tops and sprinkle with nutmeg (optional) and sugar crystals. Using a scraper place scones on parchment lined baking sheet and bake scones at 375 degrees for 30 minutes. If using a countertop oven, bake at 325 for 30 minutes.

Air Fryer:

Bake two scones at a time (spray bottom of air fryer pan - do not use parchment) set temp. to 300 degrees and bake 16 minutes. Turn over and cook on 400 degrees for 5 minutes.