

Sweet Honey Scones

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Ingredients:

2 1/4 cup flour
1/4 cup sugar
2 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup (one stick) cold unsalted butter, sliced
1/4 cup honey
1 teaspoon vanilla
1/2 cup + 1 tablespoon heavy whipping cream
3 tablespoons raw or turbinado sugar



Preheat the oven to 400°F (200°C).

Whisk together flour, sugar, baking powder, and salt.

Use a pastry cutter or two knives to cut the cold butter into the flour mixture until it resembles large crumbs.

In a small bowl, mix the honey, vanilla, and the 1/2 cup whipping cream. Add that to the dry mixture and stir until just moistened. Then knead it gently with your hands to pull it all together. Do not overmix.

Sprinkle a little flour over your work surface, and shape the dough with your hands into a circle or square about 8 inches across and one inch high. Cut the circle into 8 large wedges or cut the square into 16 smaller squares (at this point you could also cut each square diagonally to create 32 triangles), and place the pieces an inch apart on a baking pan lined with parchment paper.

Brush the tops with the reserved heavy cream and sprinkle with the raw sugar. Bake for 12 to 15 minutes or until the edges are just browned.

