

Scones

2 cups flour
1 tablespoon baking powder
½ tsp salt
1/3 cup white chocolate chips
1-1/2 cup heavy cream
½ cup dried fruit (apricots, cherries, cranberries)
2 tablespoons sugar
1 tablespoon vanilla



Directions

Preheat oven to 350 line baking sheet with parchment paper



Mix flour, sugar, baking powder and salt in large bowl. Add chocolate and fruit. Make a well in center and add cream and vanilla.

Stir with a fork until it holds together (add more cream if needed) dough will be sticky. Form into 2 balls of equal size and knead each ball about ten times. Pat each ball into a circle, about 6 or 7 inches and cut into 6 pie shaped wedges. (For mini scones, make three balls)





Place wedges on lined parchment and brush tops with cream, sprinkle on some sugar. Bake 15 minutes or until golden.

