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Verrill Farm Scones

INGREDIENTS:

- 4 cups flour
- 6 oz butter
- 1/2 cup sugar
- 1 egg yolk
- 4 tsp. baking powder
- 1 cup milk
- 1/2 tsp. cream of tartar
- 1/2 cup heavy cream
- 1/2 tsp. salt
- 2 cups fruit

PROCESS:

Combine dry ingredients. In another bowl, whisk together wet ingredients. Cut butter into dry ingredients. Add fruit to dry ingredients and toss to distribute. Add wet ingredients and mix with a spoon until it comes together. Turn onto work surface and separate into two round discs. Brush rounds with egg wash and sprinkle with sugar. Cut each round into 6 pieces. Place on a baking sheet and bake at 350° F for 25-35 minutes or until golden.