

Blueberry Cream Scones
From The Cook's Life
Makes 12 small scones

You can make the scones ahead of time and freeze them until you are ready to bake. See the end of the recipe for directions on the process.

$\frac{3}{4}$ cup all-purpose flour
 $\frac{3}{4}$ cup white whole wheat flour (or all-purpose flour)
1½ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup granulated sugar
1 cup fresh blueberries (see notes)
2 teaspoons vanilla extract
1 cup heavy cream (see notes)
2-3 tablespoons cream or milk, if needed (see notes)

Topping:

Cream or milk
Coarse, pearl or granulated sugar

Preheat oven to 400 degrees. Lightly grease a baking sheet, or line it with parchment paper.

Stir together the flours, baking powder, salt and sugar. Stir in the blueberries. Add the vanilla extract and about $\frac{3}{4}$ cup of the cream. Stir gently. If there is still a large amount of dry flour, add the remaining cream. If the dough is still very dry, add more cream, or milk, a tablespoon at a time, just until most of the flour is wet, turning and mixing the dough with your spoon. The dough will be moist, but not particularly sticky. There should be only a small amount of dry flour, if any.

Use a medium cookie scoop or a spoon to dollop the scones onto the prepared baking sheet. Wet your fingers and flatten the tops of the scones. Push any errant blueberries back into the scones and make the sides even and straight.

Brush the tops of the scones with cream or milk and sprinkle with sugar.

Bake scones for 10-12 minutes, or until just golden on top and darker golden on the bottom. Serve hot or at room temperature.

Scones keep at room temperature for up to two days, though they really are best soon after baking. Reheat leftovers for a few seconds in the microwave before serving. Freeze the scones for longer storage, thawing overnight at room temperature, or in the microwave for about 30 seconds.

Notes: You can make these with frozen blueberries if you prefer. Add the still-frozen blueberries right before you mix in the cream and mix quickly. If the berries thaw your scones will have purple streaks, which isn't the worst thing in the world.

If you use all-purpose flour instead of the white whole wheat flour you will probably not need as much cream to get the dough to come together.

Make-ahead directions:

Do not preheat the oven, as you won't be baking the scones right away. Prepare the scones as directed, placing them on a parchment lined baking sheet or pan that will fit into your freezer. Do not brush the tops with cream or sprinkle with sugar. You will do this when you are ready to bake them. Freeze the scones, uncovered, until solid. Once scones are frozen, peel them off the paper and place in a ziplock bag or airtight container. Keep frozen until ready to use.

When ready to bake, preheat the oven to 400 degrees. Remove scones from freezer and place on a lightly greased or parchment lined baking sheet. Brush tops with cream and sprinkle with sugar while oven preheats. Bake 10-15 minutes, or until golden on top and golden brown on the bottom. If scones are pale or seem under baked in their centers, give them a minute or two longer in the oven. Serve hot or at room temperature.