



Strawberry Cream Scones

2 3/4	cup	Flour, all-purpose
1/2	cup	Sugar
2	tsp	Baking Powder
1/2	tsp	Salt
12	T	Butter, cold, cut into 1/2 inch pieces
1	cup	Strawberries, fresh and firm
1/2	tsp	Vanilla
1	cup	Heavy Cream

Chef Tim Hill
CENTER Banquet Kitchen

Preheat oven to 375°

Wash berries and pat dry, slice. Mix all dry ingredients together, then cut in the butter using your hands to form a coarse crumb mixture. Add sliced berries to the mixture. Add the vanilla to the cream and then add to flour mixture. Mix just until the dry ingredients are moistened. Turn the dough onto a floured board or counter and pat into a circle about 3/4 inch thick in height. Cut into 8 wedges. Brush tops with cream and sprinkle with sugar. Bake 18-20 minutes until lightly brown.

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