

Pink Strawberry and Sour Cream Scones

Serves: 8

Ingredients

- 1½ all-purpose flour
- 1 cup old fashioned oats
- ⅓ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 tablespoons sour cream
- ½ cup COLD unsalted butter; cut into cubes
- 2 cups (approximately) freeze dried strawberries (I get mine at Trader Joe's)
- ½ cup half and half (or whole milk works too)
- 1 teaspoon vanilla extract
- Icing:
 - 1 cup powdered sugar
 - 1 tablespoon strawberry jelly or jam
 - ½-1 tablespoon milk or half and half



Instructions

1. Combine the flour, oats, sugar, baking powder, and salt in a food processor and pulse to combine
2. Add in the sour cream and cold butter and pulse to combine until the butter breaks up and looks like small peas
3. Add in the freeze dried strawberries
4. Pulse to combine
5. Combine the half and half and vanilla together
6. With the food processor running, add in the half and half (or milk) and vanilla into the flour mixture
7. Process until the mixture just starts to come together; do not over-mix
8. Pour the mixture out onto a floured surface or cutting board; I like using a large cutting board, because it helps make clean-up much easier)
9. Use your hand to press the dough together, and press it out into a round shape
10. Fold it in half and press it out again, repeat once more being careful not to overwork the dough; this process helps to create layers in the dough which makes it lighter
11. Press the dough into a round shape about ½ inch thick
12. Use a knife to cut the circle in half, then in half again to create a "cross"
13. Then cut each quarter in half to create 8 slices
14. Place the slices onto a baking sheet and place in the freezer or fridge; if you plan on freezing these to bake at a later time, place them in the freezer on the baking sheet, once frozen, place them in a freezer safe bag and label
15. Preheat the oven to 375 degrees
16. Keep the scones in the fridge or freezer while the oven is heating up; I have found that the colder the scone, the lighter the outcome of the scone is after it bakes
17. Once the oven has heated, bake the scones for about 16-18 minutes, or until the edges start to turn slightly golden
18. While the scones cool, make the icing (optional)
19. Combine the powdered sugar, jelly, and milk into a bowl and use a whisk to combine
20. If the mixture is too thick, add more milk a little at a time, if it is too thin, add more powdered sugar; do this until you achieve the consistency you like
21. Drizzle over the cooled scones

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/pink-strawberry-sour-cream-scones/>