

Blueberry Scones

2 cups flour
2 tbsp sugar
1 tbsp baking powder
1/8 tsp salt
1 stick unsalted butter, chopped
2/3 cup whole milk
1/3 cup blueberries
Turbinado sugar



Mix flour, sugar, baking powder and salt in food processor until loosely mixed. Add in chopped up butter and milk and mix until blended and dough formed. Dump dough into bowl and add blueberries. Hand mix lightly to combine blueberries into dough. Hand form flat, round 8" circle of dough on lightly floured surface. Cut into 8 slices. Let rest for 10 minutes before baking or freezing. Before putting into the oven, brush with whole milk and sprinkle with turbinado sugar. Cook for 15-20 minutes at 375 degrees.