

Moist and Flaky Blueberry Scones



INGREDIENTS:

- 2 ½ cups self-rising flour
- ½ cup sugar
- ½ cup cold unsalted butter
- 1 large egg
- 1 tsp. vanilla
- 8 oz. Greek-Style Yogurt
- 1 cup fresh blueberries

*Aspetuck Land Trust Member
Nancy Doniger's Blueberry Scones*

Preheat oven to 400 degrees (375 for convection oven).
Cover two baking sheets with silicone baking sheets or parchment paper.

Whisk together flour and sugar. Add butter to flour mixture and cut with a pastry cutter or two knives into coarse crumbs.

Beat egg in small bowl with a wire whisk. Stir in yogurt and vanilla. Make a well in the center of the flour mixture. Press with a fork until moistened and large crumbs form. Turn out onto floured surface and form into a ball. Knead gently. Let rise for 10 minutes.

Pat dough into a 10-inch circle. Place blueberries on half of the circle, fold over and press edges to seal. Fold in half and form another ball. Pat into an 8-inch circle. Cut into eight wedges. Let rise 20 minutes. Place on prepared pans. Sprinkle sugar on top of wedges. Bake for 15 to 18 minutes until slightly golden brown.

Cool on wire rack for 3 minutes.

Serve warm with clotted cream or butter.

