

FOOD IS Heritage

Deb's Galentine's Day Scones

2 cups all-purpose flour
(to make these GF, swap and measure using GF flour)

1/3 cup granulated sugar

1 tablespoon baking powder

1/2 teaspoon salt

6 tablespoons of unsalted butter,
cut into small cubes

1/2 cup of heavy whipping cream
(you can also swap with any other milk of your choice)

1 large egg

1 teaspoon vanilla extract

Optional extras: You can fold in any fruit of your choice to jazz these up. Fresh or frozen fruit works great – blueberries are my favorite! You can also add a splash of lemon juice too.



Lineage