

Cream Scones

- 2 cups flour
- 1 Tbsp baking powder
- 1/4 Tsp salt
- 1/4 cup sugar
- 1/3 cup butter, cut up
- 1 cup whipping cream

Combine 1st 4 ingredients, cut in butter with a pastry blender until crumbly. Add whipping cream to flour mixture, stirring until moistened. Turn dough out on lightly floured surface, knead 5-6 times. Roll to 1/2 inch thickness. Cut with a 2 inch round cutter and place on a lightly greased muffin pans or 2 inches apart on greased baking sheets. Bake at 375 for 15 minutes. Serve with preserves and whipping cream.

