

Blueberry Scone

4 cups flour
6 T. sugar
5 tsp. baking powder
1/2 tsp. salt
1/2 cup plus 2 T. cold butter
2 eggs
1/2 cup milk
1/2 cup sour cream
1 1/2 cups fresh or frozen blueberries.

In large bowl, combine flour, sugar, baking powder & salt. Grate the cold butter into the flour mixture & then mix until crumbly. Whisk eggs, milk, & sour cream together. Stir into dry ingredients until just moistened. Turn dough until lightly floured surface, gently knead in blueberries. Drop by large T. into 16-20 mounds on greased baking sheets. Bake at 375* for 15-20 minutes. Remove from oven & glaze with powdered sugar glaze. (1 c. powdered sugar, 1/4 tsp. vanilla, & enough milk to make a thin glaze). This recipe can be halved to make a smaller batch. These are much lighter than most scones.