

## Greenwillow Scone Recipe

Oven temp: 375 degrees.

Cooking time: 18-20 minutes.

1 & 3/8 cups each of GWG Bread  
and Pastry Flour

1/2 cup of sugar

2 tsp of baking powder

1/2 tsp of salt

12 TBS of butter, cold, cut into half  
inch pieces.

1 cup of dried blueberries

1/2 tsp of vanilla

1 cup of heavy cream

*Mix all dry ingredients together; then cut in the butter using your hands to form a coarse crumb mixture. Add the vanilla to the cream and then add to flour mixture. Mix just until the dry ingredients are moistened. Turn the dough onto a floured board and pat into a circle about 3/4 inch thick in height. Cut into 8 wedges. Brush tops with cream and sprinkle with sugar is desired. Bake until lightly brown.*