

# Kids Kitchen: Easy Berry Scones Recipe

## Ingredients

- 2 cups flour
- 1/3 cup sugar
- 1 Tablespoon baking powder
- 1/2 cup butter
- 1 1/4 cup heavy cream
- 1 cup mixed berries (fresh or frozen), we used raspberries

## Instructions

1. In a large bowl or the bowl of a food processor, mix together the 2 cups of flour, 1/3 cup sugar, and baking powder.
2. Cut the 1/2 cup of butter into pieces and crumble into the flour mixture. If using a food processor, pulse 4-5 times until the mixture looks a little like damp sand.
3. Pour mixture into a bowl. Mix in the frozen berries until well coated with the mixture.
4. Add in just over a cup of cream and stir, until just mixed, the mixture will seem crumbly.
5. Place the dough on the countertop and form it into a round shape with your hands.

6. Cut the scones into 4 to 8 pieces and place on a lightly greased baking sheet or pan. You may use shaped cutters if you like. We used a heart-shaped cutter for ours.
7. Use a pastry brush and brush the tops of the scones with the remaining cream.
8. Bake the scones for 15 minutes at 450 degrees.

Adapted from: <https://sugarspiceandglitter.com/kids-kitchen-easy-berry-scones-recipe/>