

Lavender Scones with Berries



Makes 12

Ingredients

3 cups AP flour
3 tbsp. baking powder
½ cup sugar
2-3 tbsp. lavender blossoms
1 tsp. fine salt
9 oz. shortening
2 ea. eggs
1-cup whole milk
flour for dusting
Milk for brushing

Sugar for garnish

1 quart Florida Strawberries
1/4 cup Lakeridge Cream Sherry or to taste
Sugar to taste
1-pint heavy cream, chilled ice cold
2 tbsp. sugar
1 tsp. vanilla extract

Procedure

1. Preheat oven to 375°F.
2. In the bowl of a food processor combine 1-cup sugar, and dried lavender. Process for 2 minutes, or until finally chopped.
3. In a mixing bowl, mix flower, lavender sugar, baking powder, and salt until evenly mixed.
4. Using a pastry cutter mix in the shortening until is incorporated to pea size pieces. Mix together the milk and eggs in a separate bowl until thoroughly mixed. Add to dry mixture.
5. Using a wooden spoon, mix until just combined.

6. Turn out onto a floured surface. Roll to ¼ inch thick. Fold in half and press together and roll if necessary until ½ inch thick.
7. Cut into pieces. (Triangles are traditional).
8. Place onto a cookie sheet lined with either a silicone mat or parchment paper. Brush with milk, and sprinkle with sugar.
9. Bake for 15 minutes, or until golden brown.
10. Remove from oven and let cool.
11. Wash and remove stems from berries. Slice berries into bowl. Add Lakeridge Cream Sherry and Sugar to taste. Stir, cover with plastic wrap, and refrigerate.
12. In a clean mixer bowl, combine heavy cream, 2 tbsp. sugar, and 1 tsp. vanilla. Whip until soft peaks.
13. Serve scones slightly warm or at room temperature with berries and whipped cream.

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