



## FRUIT SCONES

Makes 12

### Ingredients

3 cups	All-Purpose Flour or GF Bob's Redmill 1 to 1
2 ½ tsp	Baking Powder
1 tsp	Salt
3 Tbsp	Sugar
8 Tbsp	Butter, frozen
1 ¼ cup	Whole Milk
1 cup	Dried or Frozen Fruit(s), chopped
To Taste	Sliced Almonds

### Equipment

- Chef's knife
- Box grater
- Prep bowls
- Wooden spoon or spatula
- Biscuit/cookie cutter (optional)
- Parchment lined sheet tray

### Directions

1. Preheat oven to 375°F.
2. Grate frozen butter using a box grater.
3. In a large mixing bowl mix flour, baking powder, salt, and sugar until well combined. Add butter and gently toss/mix until well blended.
4. Add fruit(s) and stir. Add milk and stir until a soft, slightly wet dough forms. Turn out the dough onto a well dusted work surface.
5. Roll dough to a ½ inch thickness. Cut into wedges or stamp out into circles using a biscuit/cookie cutter. Place onto a parchment lined sheet tray, sprinkle tops with sliced almonds. Bake for 12-16 minutes until golden brown. Remove to cooling rack.