## Leyden Café Blueberry Scones

Courtesy of Karyn Brown

## Ingredients:

2 cups all-purpose flour
1/3 cup sugar, plus additional sugar as needed just before baking
1 tablespoon baking powder
1/2 teaspoon salt
6 tablespoons (3/4 stick) cold unsalted butter, cut into cubes
3/4 cup heavy cream, plus additional cream as needed just before baking
2 egg yolks
1 teaspoon vanilla
1 cup frozen blueberries

## Instructions:

Preheat the oven to 400 degrees. Process the first 4 dry ingredients until mixed well in a food processor. Scatter the butter cubes evenly over the mixture and pulse until the butter is peasized. Place this mixture in a large bowl. (If you don't have a food processor, whisk the dry ingredients together in a large bowl and cut or grate the butter into them).

Measure the cream into a liquid measuring cup; then add the egg yolks and vanilla and mix with a fork or small whisk until the yolks are incorporated.

Add the cream mixture to the dry ingredients and bring the dough together with a rubber spatula. Knead it a few times in the bowl, without working it too much, and pat into a smooth thick rectangle that is about 12 inches long.

Scatter the blueberries evenly over the dough, leaving about an inch border around the edge of your rectangle. Press the berries lightly into the dough.

Roll the dough up like a jelly roll, pressing it gently as you make each rotation and checking to make sure that the dough isn't sticking; add more flour if it is. When the dough is rolled up, transfer it to a parchment-lined baking sheet.

Let the roll sit in the freezer for 20 to 30 minutes to firm up to make cutting the scones easier. After chilling the dough, cut it into four pieces with a serrated knife using a gentle sawing motion. Cut each section in half on the diagonal.

Return the scones to the lined baking sheet, spacing them evenly. Brush the tops lightly with a small amount of cream; then sprinkle on a bit of sugar or some seasonal sprinkles.

Bake the scones until they are golden and set to the touch (about 25 minutes), rotating the pan halfway through the baking time.

I had no trouble getting the scones off the baking sheet, but if you have any trouble let them cool completely before removing them.

Leftovers will keep for a couple days, although these treats taste best the day they are baked. Makes 8 scones.