

Rosemary Scones

SIMPLE RECIPE

Ingredients

- 2 C FLOUR
- 1/2 C SUGAR
- 2 TSP BAKING POWDER
- 1 TBSP CHOPPED FRESH ROSEMARY
- 1/4 TSP SALT
- 6 TBSP BUTTER
- 1 C HEAVY CREAM
- 1/3 C STRAWBERRY JAM
- 1/4 C FRESH LEMON JUICE
- 2 C POWDERED SUGAR



Directions

1. Preheat oven 375 F . Line baking sheet with parchment and set aside.
2. In a bowl, stir flour, sugar, baking powder, rosemary, salt
3. with a pastry blender, and cut butter into flour mixture
4. Gradually stir in cream
5. On a lightly floured surface, roll out the dough into a 1/2-inch thick
6. Using a cookie cutter, cut out cookies and place them on the baking sheet.
7. Using your thumb, make an indent in the middle of each cookie
8. Add 1/2 tsp of jam to the indentation.
9. Bake for 18-20 minutes
10. Let cookies cool for 20 minutes

For the glaze

1. In a bowl mix together powdered sugar and lemon. Add 1-3 tbsp water if the glaze is too thick
2. Drizzle the glaze over baked and cooled cookies