

untagged, needs pic, incomplete



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Shirley's Super Scones

Date added: 2021/04/13

Ingredients

- 255 g cake flour
- 3 t baking powder
- 1/2 t salt
- 65 g sugar
- 45 g shortening
- 2/3 heavy cream
- 1/2 cup milk
- 1 T orange or lemon juice
- 2 pints blueberries or raspberries
- 1 T orange or lemon zest
- 1 t vanilla extract
- 255 g white chocolate chips
- 1/2 cup AP flour

Method

1. Preheat oven to 425 F. Grease a 9 inch round cake or pie plate. Add citrus juice of your choice to the milk and set aside to sour.
2. In a large mixing bowl, combine flour, baking powder, sugar, and salt. Work the shortening in with your fingers until there are no large lumps.
 1. Stir in heavy cream and vanilla. Then slowly begin to add the buttermilk until the dough resembles slightly thick cottage cheese. You may not need all of the buttermilk to reach this consistency.
 2. Stir in citrus zest and white chocolate chips until well distributed but do not overmix. Very carefully fold in berries.
 3. Add AP flour to a medium-sized bowl. Gently scoop an ice-cream scoop sized ball into the flour and roll well to coat. Gently shake off excess flour and place in prepared pan. Repeat until all the odugh has been shaped, aranging the scones so that they are packed tightly in the pan.
 4. Place pan in oven and bake until browned and a wooden chopstick comes out clean in the center scone (beware of chocolate chips!), about 20-25 minutes. Cool slightly, but serve warm.
 5. sub step 2

Notes

Inspired by: *original recipe link*

From:

<https://wiki.cookiemountain.org/> - **Recipe Book**

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