

Jammy Scones

Ingredients

2 cups all-purpose flour
1/4 cup granulated white sugar
2 teaspoons baking powder
1/8 teaspoon salt
1/3 cup butter
1 large egg, lightly beaten
1 teaspoon pure vanilla extract
1/2 cup half n half (heavy whipping cream can be substituted)
1/4 cup jam or preserves

Directions

Preheat oven to 375 degrees F (190 degrees C) and place rack in middle of oven.

In a large bowl, whisk together the flour, sugar, baking powder and salt. Cut the butter into small pieces and blend into the flour mixture with a pastry blender or two knives. The mixture should look like coarse crumbs. In a small measuring cup combine the half and half, beaten egg and vanilla. Add this mixture to the flour mixture. Stir until just combined. Do not over mix.

Transfer to a lightly floured surface and knead dough gently four or five times and then divide the dough in half. Pat or roll each half of the dough into a circle that is about 8 inches round. Spread the jam on one round of the dough and then place the second layer of dough on top of the jam, gently sealing the edges. Cut this circle in half, then cut each half into 4 pie-shaped wedges (triangles). Place the scones on the baking sheet.

optional - Make an egg wash of one well-beaten egg mixed with 1 tablespoon milk and brush the tops of the scones with this mixture. This helps to brown the tops of the scones during baking.

Bake for about 15 minutes or until lightly browned and a toothpick inserted into the center of a scone comes out clean.

These scones freeze very well. Makes 8 scones.

From: <http://www.joyofbaking.com/SconesfilledwiththeJam.html>