

Sugar Cookie Scones

Pearl Louise Designs

Set Oven to 425°

Bake 8-10 minutes

Ingredients

3 Cups Flour

3 Teaspoons Cream of Tartar

3/4 Cup Sugar

1 Teaspoon Soda

1/2 Teaspoon Salt

3/4 Cup Cold Butter

1 Egg

1/2 Cup Buttermilk

1/2 Cup—3/4 Cup

Chopped Fruit

1/2 Cup White Chocolate Chips

Mix It Up

Place dry ingredients into a mixer. Cut the cold butter into small pieces and place them in the dry ingredients. Mix until the dry ingredients and butter look like corn meal. Pour in the white chocolate chips. Mix the egg and the buttermilk together and add to the dry ingredients. Mix together and then divide into three equal balls. Place the balls onto a floured surface. Flatten with your hands until about 1/2" thick. Cross cut into eight sections. Place on cookie sheet and bake 8-10 minutes. Once cool frost as desired.

Frosting Ingredients

2 Cups Powdered Sugar

1/2 Cup Soft Butter

1 Teaspoon Vanilla

Buttermilk, as needed

(Chopped Fruit if desired)

Mix together and frost each scone as desired.