

# **Berry Scones**

**Breakfast**

**SERVING SIZE: 1 Scone**

**NUMBER OF SERVINGS: 50**

**MEAL PATTERN CONTRIBUTION: 2 oz grain**

## **Ingredients and Instructions**

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<b>Flour, All Purpose</b>	<b>5 Cups</b>
<b>Flour, Whole Wheat Pastry</b>	<b>5 Cups</b>
<b>Baking Powder</b>	<b>4 Tbsp</b>
<b>Salt</b>	<b>1 Tbsp</b>
<b>Sugar</b>	<b>1 1/3 Cup</b>
<b>Lemon Zest</b>	<b>2 small lemons</b>
<b>Butter, unsalted, cubed, chilled</b>	<b>1 Pound</b>
<b>Berries, mixed</b>	<b>4-6 Cups</b>
<b>Heavy Cream</b>	<b>4 Cups</b>

**Depending on the size of the recipe you are making this can be mixed together one of three ways:**

- By hand**
- Food Processor**
- Mixer**

- 1. Combine dry ingredients, add cut up, chilled butter. Mix until sand like consistency**
- 2. Add any mix in and gently mix to combine.**
- 3. Add liquid ingredients and mix just until it comes together.**
- 4. Using a #16 blue handled disher, scoop onto a lined sheet pan then press flat.**
- 5. Bake for 16-19 minutes, rotating the pan half way through to ensure even cooking.**
- 6. Remove from oven and allow to cool. Drizzle with icing if desired and serve!**