



BUTLER'S BLUEBERRY SCONES

2 cup flour
2 tsp. baking powder
1 Tbsp. maple syrup
½ tsp. salt
4 Tbsp. butter, plus extra to coat the pan
1 cup Butler's blueberries, fresh or frozen
2 eggs, well beaten
½ cup heavy whipping cream

In a large bowl combine the flour, baking powder, syrup and salt. Using a pastry blender or fingertips, work in the butter until crumbly. Add blueberries. Add the eggs and cream, stirring until well blended. Place the dough on a lightly floured surface and knead 1 minute. Pat out to ½ inch thick and cut into triangles, or shape portions into balls and flatten. Place on well-greased baking sheet and bake in pre-heated 425° oven for 15 minutes or until golden brown.

From the Kitchen of Mrs. Butler

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