

# Chocolate Chip Lavender Scones



## Recipe Instructions

### Mixing and Baking Your HomeMade Scones

#### *Mixing In The Other Ingredients*

Preheat the oven to 425°

Empty the scone mix into a large bowl.

With a mixer or food processor blend together the following ingredients until tiny pieces of butter remain:

1 Egg

1 Cup Water

4 Tablespoons cold Butter

Add these mixed wet ingredients to the dry mix and stir until thoroughly combined.



#### *Cutting before Cooking*

*The key to making beautiful scones is to cut the circle of dough into wedges pulling them apart just a bit. As they bake they'll expand and touch making beautiful wedges.*



#### *Shaping and Baking*

*After mixing the dough it should be very stiff. Pat it into two circles that are about 1 ½" thick.*

*Cut the circles into wedges and pull apart (see box upper left).*

*Bake for 10 to 15 minutes or until golden brown.*

