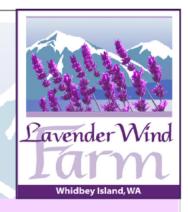
Chocolate Chip Lavender Scones



Recipe Instructions



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.

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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.



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.



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