

Strawberry-Basil Scones

PREP TIME: 20 minutes

COOK TIME: 15-18 minutes

2 C all-purpose flour
1/4 C granulated sugar
1 T baking powder
1/2 t salt
1/2 C unsalted butter, cold and cubed
1/2 C fresh strawberries, diced
2 T fresh basil, finely chopped

1/2 C heavy cream
1 lg egg
1 t vanilla extract
1/4 C strong brewed [Strawberry tea](#), cooled
Additional heavy cream for brushing
Turbinado sugar for sprinkling (optional)

PREHEAT THE OVEN:

Preheat your oven to 400°F. Line a baking sheet with parchment paper.

PREPARE THE DRY INGREDIENTS:

In a large bowl, whisk together the flour, sugar, baking powder, and salt.

CUT IN THE BUTTER:

Add the cold, cubed butter to the flour mixture. Use a pastry cutter or your fingers to cut the butter into the flour until the mixture resembles coarse crumbs.

ADD THE STRAWBERRIES AND BASIL:

Gently fold in the diced strawberries and chopped basil.

COMBINE THE WET INGREDIENTS:

In a small bowl, whisk together the heavy cream, egg, vanilla extract, and brewed strawberry tea.

FORM THE DOUGH:

Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix.

SHAPE THE SCONES:

Turn the dough out onto a lightly floured surface and gently knead it a few times until it comes together. Pat the dough into a circle about 1 inch thick. Cut the circle into 8 wedges and place them on the prepared baking sheet.

BRUSH AND SPRINKLE:

Brush the tops of the scones with additional heavy cream and sprinkle with turbinado sugar if desired.

BAKE:

Bake the scones for 15-18 minutes, or until they are golden brown, and a toothpick inserted into the center comes out clean. Let them cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.