

Sun-Dried Tomato Scones



Servings: 8

1 3/4 cups all-purpose flour
1 1/2 teaspoons sugar
1 1/4 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon black pepper
6 tablespoons cold butter, cut into cubes
1/2 cup sun-dried tomatoes, diced
1 tablespoon fresh rosemary, chopped
1 cup milk
2 tablespoons unsalted butter, melted

In a bowl whisk together all-purpose flour, sugar, baking powder, baking soda, salt, and black pepper.

Using a pastry cutter or two forks cut the cold butter into the flour mixture until it resembles coarse crumbs.

Stir in sun-dried tomatoes, rosemary, and milk. Stir with a wooden spoon until a dough forms.

Bring the dough together with your hands. Turn the dough out on to a lightly floured surface and knead gently.

Press the dough out into a circle and cut into 8 even pieces. Place on a baking tray lined with parchment paper.

Brush the top of each scone with melted butter.

Bake in a 425°F oven for 12-14 minutes or until the tops are golden brown.

Serve warm

Per Serving (excluding unknown items): 232 Calories; 13g Fat (49.3% calories from fat); 4g Protein; 25g Carbohydrate; 1g Dietary Fiber; 33mg Cholesterol; 254mg Sodium; 4g Total Sugars; trace Vitamin D; 100mg Calcium; 2mg Iron; 191mg Potassium; 142mg Phosphorus. Exchanges: .