BLUEBERRY GINGER SCONES
makes 20 scones

INGREDIENTS
• 3 cup all-purpose flour
• ½ cup granulated sugar
• 4 tsp baking powder
• ¼ tsp salt
• 4 Tbsp melted unsalted butter
• 5 Tbsp minced candied ginger
• 1¼ cup blueberries
• 1½ – 2 cup heavy cream
• 1/2 cup packed brown sugar
• 1 tablespoon cinnamon

DIRECTIONS
1. Preheat the oven to 375°.
2. Line a baking sheet with parchment paper.
3. In a large bowl, combine the flour, sugar, baking powder, and salt.
4. Stir in the melted butter and fruit. Slowly incorporate heavy cream. Depending on the blueberries, you might need less than the 2 cups specified. Do not over mix: This is essential to a tender scone.
5. Drop scoops onto the baking sheet and bake until lightly brown, about 12-16 minutes. Remove from hot pan and cool.