



## Strawberry Scones

Makes 8

The dough for the scones is fairly easy to whip together the evening before you want to serve them, so all you have to do is pop them in the oven the next morning to be treated to their warm and crumbly goodness.

- 1/2 cup plus 1 tablespoon heavy cream or buttermilk, plus more for brushing
- 1 large egg
- 1 teaspoon vanilla extract
- 2 cups/256g all-purpose flour
- 1/2 cup/80g cornmeal
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1/2 cup/100g granulated sugar
- 1/2 cup/113g ice-cold unsalted butter, cut into small cubes
- Zest of 1 lemon
- 1 cup sliced strawberries
- 2 tablespoons turbinado sugar (like Sugar in the Raw)

*For the optional glaze:*

- 1/2 cup/55g confectioner's sugar
- 1/4 cup freeze-dried strawberries, pulverized (or a few drops of red food coloring)
- 2 tablespoons heavy cream

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1. Combine the cream/buttermilk, egg, and vanilla in a liquid measuring cup or small bowl, beating thoroughly with a fork. Set aside.
  2. In a medium bowl, whisk together the flour, cornmeal, baking powder, salt, and sugar. Toss the butter cubes in the flour mixture to coat them and rub them between your

fingers until there is nothing larger than a pea. If the butter has softened, put the bowl in the freezer for a few minutes to firm up.

3. Zest the lemon into the bowl with the flour mixture and toss in the strawberries, coating them with the flour. Drizzle in the cream mixture, stirring as you go with a large fork, evenly distributing the liquid. Knead mixture a few times in the bowl to bring it together.
4. Turn dough out on a lightly floured surface and knead a few more times, incorporating any dry bits, but trying not to squish the berries too much.
5. Lightly flour the top, and pat into a 7-inch circle. Transfer to a wax paper-lined plate, and chill until firm, about 30 minutes (but as long as overnight, tightly wrapped).
6. Heat oven to 400°F. Brush the top with more cream, and sprinkle with the turbinado sugar. Cut the disc into 8 equal triangles and space them evenly on a parchment-lined sheet pan. Bake in the center of the oven for 18 to 22 minutes, turning the pan around halfway through, until golden brown on the top and edges. Let cool for a few minutes on the sheet pan, and transfer to a cooling rack or platter for serving.
7. Serve warm, if possible, with strawberry preserves and mascarpone. Alternatively, to make the icing, mix together confectioner's sugar, freeze-dried strawberries, and cream. Add drops of water until the icing is a drizzling consistency and drizzle over the scones.