

from Jacob's Kitchen  
strawberry shortcake scones

**TOP SECRET**

4 cups of flour  
1/2 cup of granulated sugar  
2 tablespoons of baking powder  
1 teaspoon of salt  
3 sticks of cold, diced butter  
1 cup of cold heavy cream  
4 eggs, lightly beaten  
2 teaspoons of pure vanilla extract  
1 teaspoon of freshly grated lemon zest

1 cup of diced dried strawberries  
1/2 cup of white chocolate chips  
Glaze :  
3 cups of powdered sugar, sifted  
6 tablespoons of milk  
1 teaspoon of pure vanilla extract  
the seeds of one vanilla bean  
a pinch of salt

In a mixing bowl, combine the flour, granulated sugar, baking powder, salt, and butter. set aside. In a measuring cup, combine the cream, eggs, vanilla extract, lemon zest, and strawberries. cover both with plastic wrap and refrigerate for thirty minutes. cut the butter into the dry ingredients until the butter is the size of large peas. Add the wet mixture along with the chocolate chips, and mix until just combined. on a floured board pat the dough out into a rough rectangle and fold it over onto itself four or five times to create flaky layers. Roll the dough out to one inch of thickness and cut out the scones using a large biscuit cutter. chill the cut dough for at least one hour. meanwhile, mix together the glaze ingredients and whisk to combine. Brush the chilled scones with a beaten egg (optional), and bake at 400° for 15 to 18 minutes or until the scones are golden brown and they move as a cohesive unit when nudged with the tip of your finger. while the scones are hot, spoon a tablespoon of the glaze over each. Let the scones stand for several minutes to allow the glaze to form a crust.

Enjoy!