

## Heart-shaped Scones

2 cups all-purpose flour  
¼ cup sugar  
2 teaspoons baking powder  
⅛ teaspoon salt  
⅓ cup unsalted butter, chilled  
½ cup heavy whipping cream  
1 large egg  
1-½ teaspoons vanilla extract  
1 egg mixed with 1 teaspoon water for glaze (optional)  
Sugar crystals for decorating (optional)

Preheat oven to 425°F. Lightly butter a baking sheet or line with parchment paper.

In a large bowl, stir together the flour, sugar, baking powder and salt. Cut the butter into ½ cubes and distribute them over the flour mixture. With a pastry cutter or two knives used scissors fashion\*, cut in the butter until the mixture resembles coarse crumbs.

In a small bowl, stir together cream, egg and vanilla. Add to flour mixture and stir until combined. Add a bit more cream if too dry.

With lightly floured hands, pat dough into a ½ inch thickness on a lightly floured cutting board. Using a floured 2-3 inch heart cookie cutter, cut out hearts and place on prepared baking sheet. Gather the scraps together and repeat until all the dough is used. Lightly brush the tops of scones with the egg mixture and sprinkle with sugar, if desired.

Bake 13-15 minutes, or until lightly browned.

Cool on wire rack for 5 minutes. Serve with your favorite Cedar Spring Farm Jam (red jams are festive!)

Makes 9-10 3 inch Scones

\*I've never been able to use knives to cut in butter! I think it's a lack of coordination thing! A fork works too!

From Simply Scones by Leslie Weiner and Barbara Albright