

STRAWBERRY-RHUBARB SCONES

With Strawberry-Rhubarb Jam



Ingredients:

2½	Cups	All Purpose Flour
⅓	Cup + 4 Tbl	Sugar, divided
2	Teaspoons	Baking Powder
½	Teaspoon	Baking Soda
¼	Teaspoon	Salt
6	Tablespoons	Butter, softened
⅔	Cup	Heavy Cream
2	Large	Eggs, beaten
¾	Cup	Rhubarb, ¼ inch pieces-macerated
¾	Cup	Strawberries, hulled and chopped-macerated

Directions:

1. To macerate cut up fruit, heat in microwave for 30 seconds. Toss with 1/3 cup sugar. Place in a fine mesh strainer to drain for at least 1 hour. Save drained liquid.
2. Pulse flour, 3 tablespoons sugar, baking powder, baking soda and salt in a food processor. Add butter and pulse until thoroughly combined.
3. Beat the eggs and ⅔ cup of cream together. Add to mixture and pulse until a soft dough forms.
4. Spread the dough on a lightly floured surface and gently fold in the fruit. Pat the dough into a circle and cut the disc into 8 pieces. Place on baking sheet lined with parchment paper.
5. Brush the tops with water and sprinkle with the extra 1 tablespoon sugar. Bake in a 425° oven for 14 minutes, or until tops are golden brown. Remove from oven and let cool slightly before removing from pan.
6. To make jam, place liquid from macerated fruit in a small saucepan with ½ cup each strawberries and rhubarb. Simmer, breaking up fruit with a fork, until thickened.