

Blueberries & sour cream scones



🍴 For 18 scones.

Ingredients

400 g of flour "00" + 50 g for the pastry board
180 ml sour cream
100 g blueberries
60 g caster sugar
50 g butter
10 g baking powder

For finish

2 tablespoons milk
1 egg yolk

Method

Pour the flour and baking powder on a pastry board, add in half, sour cream and sugar and begin to mix with a fork, add the blueberries and the butter at room temperature and stir the mixture. Do not work too hard and dusting with flour if the mixture is too wet. Roll out the dough with a rolling pin thickness of 2.5-3 cm in height. Cut out circles with a diameter of 5 cm, put on baking sheet covered with backing paper and brush with the beaten egg and milk. Bake at 200° for 20 minutes. Remove from the oven and cool on a rack before serving with butter and blueberry jam.