

Jam-Filled Scones



Ingredients:

2-1/2 cups	All-purpose flour
3 Tablespoons	Granulated sugar
1 Tablespoon	Baking powder
3/4 teaspoon	Salt
1/2 cup	Butter, chilled and cut into small chunks
3/4 cup	Heavy whipping cream
1 large	Egg
1 teaspoon	Vanilla extract
1/4 cup plus 2 Tablespoons	Your favorite Peace Jams & Jellies flavor
3 Tablespoons	Coarse sugar

Directions:

Preheat oven to 375 degrees F. In a large bowl, combine the flour, granulated sugar, baking powder and salt. Use a pastry blender or a fork to cut the butter into the dry ingredients. Mix until the butter is well integrated and "clumpy". In a separate bowl whisk the shipping cream, egg and vanilla. Pour the liquid ingredients into the dry ingredients and stir until well mixed but not yet smooth. Then knead by hand to create a smooth dough. Place dough on county and divide the dough in half and pat each half into flat 8" rounds. (Note: You can use a cake pan lined with plastic wrap to create even circles.)

Place one round on a baking sheet lined with parchment paper and spread the jam evenly on top of it leaving a 1/4" border around the edges. Place the second round on top and pinch the edges to seal the jam inside. Brush the top with a thin layer of cream and sprinkle with coarse sugar. Bake for 25-30 minutes until sides and top are golden brown.

