

Salt and Serenity

Wild Blueberry Cream Cheese Scones

Makes 12 scones

2 cups all-purpose flour

3 tablespoons sugar

1 tablespoon baking powder

3/4 teaspoon salt

6 tablespoons (3 ounces) very cold or even frozen unsalted butter (should be in one large piece as you will be grating the butter)

1 1/2 cups wild blueberries (frozen are ok, do not thaw)

1/3 cup 35% cream, plus more for brushing tops

2 large eggs, lightly beaten

2 ounces cream cheese, very cold, cut into little pieces

Coarse sugar (turbinado) for sprinkling on top

1. Preheat oven to 400°F, with rack in center. Line baking sheet with parchment paper and set aside.
2. In a large mixing bowl combine flour, sugar, baking powder, and salt. Using the large holes on a box grater, grate cold butter over the dry ingredients. Using your fingers, work in the butter until the mixture is rough and crumbly but making sure that small pieces of butter are still visible.
3. In a glass measuring cup, lightly whisk together the eggs and cream. Add this to the flour mixture and stir with a fork, to just bring the dough together. **Gently** fold in blueberries.
4. Using a spring-loaded ice cream scoop ([I used a #24 disher](#)), scoop out scones and place on baking sheet. Once all the dough has been scooped, gently press a few nuggets of cream cheese into each scone. Using your palm, gently press each scone to flatten.
5. Brush tops with cream, and sprinkle with sugar. Bake until golden brown, 20 to 22 minutes. Transfer scones to wire racks to cool.

