

Valentine's Day Scones

Makes 8 Scones

INGREDIENTS:

- 2 cups all-purpose flour (or gluten-free flour blend)
- 1/4 cup sugar
- 1 Tablespoon baking powder
- ½ teaspoon salt
- 1 ¼ cup heavy cream, plus extra for brushing on top
- 2 teaspoons vanilla extract
- 1 cup white chocolate chips
- Sugar in the raw

For icing:

- ½ cup powdered sugar
- 1 Tablespoon milk
- 1 Tablespoon seedless strawberry jam

INSTRUCTIONS:

1. Preheat oven to 415 degrees F. Line a baking sheet with parchment paper.
2. In a large mixing bowl, mix together flour, sugar, baking powder and salt.
3. Mix together heavy cream and vanilla and add to dry ingredients. Add white chocolate chips. Stir until a dough forms. Turn dough onto a lightly floured surface. Form dough into a circle about 10 inches in diameter. Using a 3 1/2 inch heart-shaped cookie cutter, cut into 8 hearts. (If you don't have a heart cutter, you can cut the scones into triangles or circles.)
4. Place hearts on lined baking sheet. Brush tops with cream and sprinkle with raw sugar.
5. Bake scones until light golden brown, about 16-18 minutes. Cool for 10 minutes on a drying rack. While scones are cooling, in a small bowl mix together powdered sugar, milk and strawberry jam until smooth. (Add more powdered sugar if you prefer a thicker icing.)
Drizzle icing over cooled scones and serve.