



2617 E. 3rd Street
Duluth, MN 55812
877-807-8077
www.thomsonhouse.biz

White Chocolate Craisin Scones

2 cups flour
1/3 cup sugar
2 tsps baking powder
1/2 tsp salt
1/4 cup butter
1/2 cup cream
1 egg
1 1/2 tsp vanilla
6 oz white chocolate chips
1/2 c raisins

1. Mix dry ingredients. Cut in butter then add the wet ingredients, chocolate chips, and raisins. Mix just until blended.
2. Flour counter. Knead & pat into a 1/2 inch circle. Cut like a pizza.**
3. Place on a lightly buttered cookie sheet leaving space between. Sprinkle with granulated sugar. Bake 15 – 20 minutes at 375 degrees or until golden brown. Makes about 8 scones.

**I don't take the dough out of the bowl. I knead it in the bowl and lay it out on a baking sheet, then flatten into a circle. I score the dough instead of cutting all the way through. This is just an easier and faster way for me – do what works best for you.