

Best Vanilla Scones

Ingredients

- 2 CUPS ALL PURPOSE FLOUR
- 1/3 CUP GRANULATED SUGAR
- 3 TSP. BAKING POWDER
- 1/2 TSP. SALT
- 8 TBSP. (1 STICK) UNSALTED BUTTER
- 1 EGG
- 1/2 CUP HEAVY WHIPPING CREAM
- 1 1/2 TBSP. VANILLA EXTRACT
- DEMERARA OR GRANULATED SUGAR FOR TOPPING

Directions

1. PREHEAT OVEN TO 350 DEGREES.
2. CUBE BUTTER AND PLACE IT IN THE FRIDGE.
3. WHISK TOGETHER WET INGREDIENTS (CREAM, VANILLA AND EGG) AND PLACE IN THE FRIDGE.
4. ADD ALL OF DRY INGREDIENTS (FLOUR, BAKING POWDER, SALT, AND SUGAR) TO A LARGE BOWL AND MIX TOGETHER. SET ASIDE.
5. TAKE BUTTER OUT OF THE FRIDGE AND ADD IT TO YOUR DRY INGREDIENTS.
6. WITH A PASTRY CUTTER, CUT THE BUTTER INTO THE FLOUR UNTIL LUMPS ARE PEA-SIZED. YOU CAN ALSO USE A FOOD PROCESSOR AND PULSE THE FLOUR AND BUTTER MIXTURE 5-7 TIMES.
7. WITH YOUR FINGERTIPS, GRAB SOME OF THE FLOUR AND BUTTER AND RUB IT BETWEEN YOUR FINGERS UNTIL NO MORE LARGE CLUMPS REMAIN.
8. ADD WET INGREDIENTS FROM FRIDGE TO DRY INGREDIENTS AND MIX WELL.
9. IF DOUGH IS STILL VERY DRY, ADD 1 OR 2 MORE TBSP. OF CREAM. THE DOUGH WILL BE SHAGGY BUT NOT DRY.
10. DUMP DOUGH ONTO PARCHMENT PAPER OR LIGHTLY FLOURED SURFACE.
11. TO HELP DOUGH COME TOGETHER, FORM INTO A BALL BY FOLDING AND REFOLDING DOUGH.
12. WITH A KNIFE, SEPARATE THE DOUGH INTO TWO EQUAL PARTS.
13. SHAPE EACH HALF INTO A ROUND DISC AND CUT INTO SIX EQUAL TRIANGLES
14. PLACE ON A BAKING SHEET AND SPRINKLE WITH SUGAR.
15. BAKE 15 MINUTES OR UNTIL GOLDEN BROWN ON THE BOTTOM.

*TO FREEZE SCONES, FOLLOW THE RECIPE THROUGH STEP 14 THEN FREEZE. STORE IN AIRTIGHT BAG. TO COOK, PREHEAT OVEN TO 350 DEGREES AND BAKE 18-20 MINUTES OR UNTIL GOLD BROWN ON THE BOTTOM.

Easy Lemon Curd

Ingredients

- 1 CUP SUGAR
- ½ CUP LEMON JUICE
- 2 EGG YOLKS (RESERVE THE WHITES FOR ANOTHER USE OR DISCARD)
- 3 LARGE EGGS
- 8 TBSP. COLD SALTED BUTTER (1 STICK) CUT INTO CUBES

Directions

1. IN A MICROWAVE-SAFE BOWL, WHISK TOGETHER THE SUGAR AND LEMON JUICE.
2. ADD EGG YOLKS AND WHOLE EGGS TO THE SUGAR-LEMON JUICE MIXTURE AND WHISK AGAIN.
3. STIR IN CUBED BUTTER.
4. PLACE BOWL UNCOVERED IN THE MICROWAVE AND HEAT FOR 45 SECONDS.
5. REMOVE FROM THE MICROWAVE AND STIR.
6. RETURN TO THE MICROWAVE FOR 45 SECONDS.
7. REPEAT THE PROCESS UNTIL THE LEMON CURD BEGINS TO THICKEN (5 TO 7 MINUTES OR UNTIL THE TEMPERATURE REACHES 185 DEGREES). YOU CAN ALSO TELL THE LEMON CURD IS DONE WHEN IT COATS THE BACK OF A METAL SPOON.
8. PASS THE CURD MIXTURE THROUGH A FINE-MESH STRAINER TO REMOVE ANY PULP OR EGG BITS.
9. COOL ON THE COUNTER UNTIL ROOM TEMPERATURE.
10. TRANSFER MIXTURE TO A CONTAINER OR JAR WITH A LID AND STORE IN THE REFRIGERATOR.

LEMON CURD CAN ALSO BE FROZEN. FOLLOW STEPS 1 THROUGH 10 AND THEN PLACE IN THE FREEZER. WHEN READY TO USE, DEFROST IN THE REFRIGERATOR OVERNIGHT.

Strawberry Nutella Sandwiches

Ingredients

- 8 SLICES FLUFFY WHITE BREAD
- 1/2 C MARSHMALLOW FLUFF
- 3 TBSP SEEDLESS STRAWBERRY PRESERVES OR JAM
- 3 TBSP NUTELLA OR OTHER CHOCOLATE NUT BUTTER

Directions

1. IN A SMALL BOWL, MIX TOGETHER THE MARSHMALLOW FLUFF AND THE STRAWBERRY JAM UNTIL IT'S EVENLY COMBINED AND PINK IN COLOR.
2. GENEROUSLY APPLY STRAWBERRY FLUFF TO FOUR SLICES OF BREAD AND GENEROUSLY APPLY NUTELLA TO THE OTHER FOUR SLICES OF BREAD.
3. ASSEMBLE YOUR SANDWICHES BY PUTTING TOGETHER A STRAWBERRY FLUFF SLICE WITH A NUTELLA SLICE.
4. SERVE IMMEDIATELY OR STORE IN A SEALED CONTAINER IN THE REFRIGERATOR FOR UP TO 24 HOURS.

EXTRA FANCY TIP: USE A LARGE COOKIE CUTTER TO SHAPE THE SANDWICHES! AT THE TEA PARTY, WE USED A CRIMPED SANDWICH MAKER TO SEAL THE EDGES NEATLY.