

Dry Ingredients

- 2 cups Flour
- 1/3 Sugar
- 1/2 tsp Salt
- 1 tbsp Baking Powder
- 1/2 cup Butter (Cold)
- Dried Fruit of your Choice

Wet Ingredients

- One Egg
 - Vanilla Extract
 - 1/4 cup Heavy Cream
 - 1/4 cup Sour Cream
-
- Mix in the dry ingredients in a medium sized bowl (Flour, Sugar, Salt, Baking Powder), including the dried fruits.
 - Then, in a separate bowl, mix in the heavy cream, Sour Cream, Egg, and Vanilla Extract.
 - Once both bowls are ready, combine the two well, and knead lightly until formed.
 - Lightly Flatten the dough and cut into pieces of your choosing.
 - Finally, put it in the oven at 250 degree for about 20-25 minutes.