

Huckleberry Scones

<http://userealbutter.com/2015/08/12/huckleberry-scones-recipe/>
from *Farmgirl Gourmet*

2 cups all-purpose flour
1/2 cup granulated sugar
2 tsps baking powder (1 tsp at 8000 ft.)
1/2 tsp baking soda
1 tsp salt
8 tbsps unsalted butter, cut into cubes and frozen
1/2 cup sour cream
1/2 cup heavy cream
2 cups huckleberries, fresh or frozen
1 egg, beaten (for egg wash)
sanding sugar (I used turbinado)

Preheat the oven to 400°F. Line a rimmed baking sheet with parchment paper. Place the flour, sugar, baking powder, baking soda, and salt in the bowl of a food processor fitted with the sharp blade, and pulse to mix. Add the butter cubes and pulse until the mixture resembles coarse meal. Empty the flour mixture into a large bowl and add the sour cream and heavy cream. Stir until everything is just combined (don't overmix). Gently fold in the huckleberries (be extra gentle if frozen or else you get a gooey purple mess). To make eight large scones, form the dough into an 8-inch circle on a lightly floured surface and cut into eight wedges. I formed two smaller circles (about 5 inches in diameter) and cut them into sixths to get 12 smaller scones. Set the scones 2 inches apart on the parchment paper and brush with the egg wash. Sprinkle sanding sugar on top. Bake 17-20 minutes until the scones are golden. Remove to a cooling rack. Makes 8-12 (depending on size).