Strawberry and Rosemary Scones – half no food processor
Recipe courtesy Giada De Laurentiis

Prep Time:14 min Inactive Prep Time:1 hr 0 minCook Time:20 min
Level: Easy Serves: 7 scones

Scones:
1 cups all-purpose flour, plus more for dusting
¼ cup sugar
1 teaspoons baking powder
½ tablespoon finely chopped fresh rosemary leaves
1/8 teaspoon fine sea salt
3 tablespoons unsalted butter, cut into 1/2-inch pieces
½ cup heavy cream
3 T strawberry jam

Glaze:
2 T fresh lemon juice, (from 1/2 large lemon – if I have them)
1 cups powdered sugar
½ to 1 tablespoons water

For the scones: Place an oven rack in the middle of the oven. Preheat the oven to 375°F. Line a baking sheet with parchment paper. Set aside.

Stir together the flour, sugar, baking powder, rosemary, and salt in a large mixing bowl. Add the butter. Using your fingertips or a pastry blender, work the butter into the flour until the mixture resembles a coarse meal. Gradually stir in the cream until the mixture forms a dough.

Transfer the mixture to a medium bowl. Gradually stir in the cream until the mixture forms a dough. On a lightly floured work surface, roll out the dough into a 1/2-inch thick, 5-inch circle. Using a pizza cutter, cut the dough like you would a pizza and put on the prepared baking sheet. Using an index finger or a small, round measuring spoon, gently make an indentation in the center of each pastry heart. Spoon a heaped 1/2 teaspoon of jam into each indentation. Bake for 15 to 20 minutes or until the edges are golden brown. Transfer the cooked scones onto a wire rack and cool for 30 minutes.

For the glaze: In a medium bowl, mix together the lemon juice and powdered sugar until smooth. Gradually add the water until the mixture is thin enough to spread. Using a spoon, drizzle the glaze over the scones. Let the glaze set for about 30 minutes. Serve or store in an airtight plastic container for 2 days.