

Red Velvet Scones

From King Arthur Flour catalogue

Yield: 12-14 scones

Scones

$\frac{3}{4}$ cup (6-ounces) heavy cream
1 large egg
1 tablespoon ($\frac{1}{2}$) Red Velvet Cake Flavor
2 cups (8- $\frac{1}{2}$ ounces) unbleached all-purpose flour
 $\frac{1}{2}$ cup (3- $\frac{1}{2}$ ounces) granulated sugar
1 tablespoon baking powder
 $\frac{1}{4}$ teaspoon salt
6 tablespoons (3 ounces) unsalted butter
Sparkling sugar, for decorating

Filling

4 ounces cream cheese, softened
 $\frac{1}{2}$ cup (2 ounces) confectioner's sugar, sifted
 $\frac{1}{2}$ teaspoon vanilla extract
1 cup (8-ounces) heavy or whipping cream
 $\frac{1}{2}$ pint fresh raspberries, for serving

Preheat the oven to 425°. Grease a baking sheet, or line with parchment paper.

For the scones, combine the cream egg and flavor. In another bowl, whisk together the flour, cocoa powder, sugar, baking powder and salt. Work in butter until the mixture is crumbly.

Add the wet ingredients, stirring just until the dough comes together.

Turn the dough to a lightly floured surface, shape it into a circle 1" thick. Cut out scones into 2- $\frac{1}{8}$ " rounds and transfer to a baking sheet. Sprinkle the sparkling sugar on top of the scones. Bake for approximately 10-15 minutes. Use a toothpick to check for doneness.*

For the filling, beat the cream cheese, sugar, vanilla until fluffy. Add the cream and whip until soft peaks form.

For each serving, split a scone in half; dollop on filling, add berries; and top with the other half of the scone.

*Unfortunately, the recipe from the catalogue didn't have the baking time. I used the convection setting on my oven and baked the scones for approximately 15 minutes.