

Sparkle Kitchen

Double Berry “Rock” Cakes

(Makes about 1 dozen)

Ingredients

3 cups flour

1 tablespoon baking powder

½ teaspoon salt

2 sticks unsalted butter, slightly softened

½ cup sugar, plus extra for sprinkling on top

½ teaspoon almond extract

1/3 cup milk

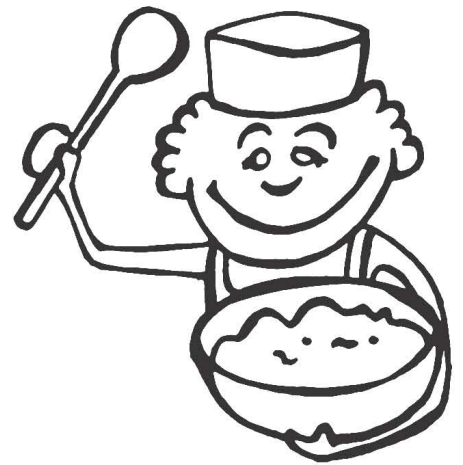
1 scant cup (about 100 grams) chopped strawberries

½ scant cup (about 50 grams) blueberries

Directions

In a large bowl, whisk together the flour, baking powder, and salt. Set aside. Cut the butter into cubes, and add it, along with the sugar, to the bowl of a stand mixer. Mix until pale and fluffy.

Meanwhile, gently whisk the eggs. When the butter and sugar are combined, slowly add the eggs with the mixer running. The mixture will look very gloopy at this point.



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Double Berry “Rock” Cakes Continued....

Once all the eggs are added, mix in the almond extract. Making sure the mixer is on low, add in about two-thirds of the flour, then the milk. Pull the bowl off of the stand mixer and gently mix in the rest of flour and the berries by hand.

Scoop the batter onto a parchment covered bake sheet in about $\frac{1}{3}$ -cup portions.

Freeze the scones for a few hours, then snip apart the parchment paper they're on so that each scone has a little square of parchment still attached. Put the scones into a freezer bag and keep frozen until you're ready to bake them.

When you're hungry for a scone, pull one out of the freezer bag together with its piece of parchment. Pop the parchment and scone onto a baking sheet without thawing and bake at 375° until golden brown, about 25-30 minutes.