



CAPTAIN COOK'S RASPBERRY WHITE CHOCOLATE SCONES

Need I say more.....

2 cups organic flour
1 Tbsp baking powder
1/4 cup organic sugar
1 tsp sea salt
6 Tbsp organic butter, cut into cubes
1 organic egg, lightly beaten
1 tsp vanilla
3/4 cup organic heavy cream
5 oz fresh organic raspberries
3 oz white chocolate chips
1 organic egg yolk
1 Tbsp water
Turbinado sugar, for sprinkling (No worries if you don't have this, just use regular sugar)

1. Preheat oven to 400.
2. Sift together the flour, baking powder, sugar and salt.
3. Using a pastry blender (you can pick one up at Walmart for under \$5) cut in the butter until the mixture resembles coarse cornmeal.
4. Make a well in the center and add the egg, vanilla and cream.
5. Fold the wet ingredients into the dry - just until moistened.
6. Gently fold in raspberries and chocolate. (Don't worry about the raspberries getting mashed).
7. Using small ice cream scoop, form balls and place on cookie sheet. (show your child how to hold this properly...like you are shaking someone's hand)
8. Mix together the egg yolk and water and brush the top of the scones and sprinkle with turbinado sugar. (Show your child how to separate an egg for this, its ok if there is a little egg white in the bowl).
9. Bake for 10-12 minutes or until the scones are golden brown.

Scones are usually baked in the shape of a pie and then sliced into triangles. By forming small balls, kids get to participate in this process and the portions are child size. Also the cook time is shorter....I always "mini-size" everything.