

# Strawberry Scones

2 cups flour  
3 Tablespoons sugar  
2 teaspoons baking powder  
¼ teaspoon salt  
4 Tablespoons cold butter  
1 cup chopped strawberries  
1 cup strawberry yogurt

Mix dry ingredients together. Add butter and blend with pastry blender until mixture resembles fine crumbs. Add strawberries and yogurt. (If you use frozen strawberries less yogurt is required- around ¾ cup) Mix into a ball.

On a floured surface, knead ball a few time and pat out into a 9-inch round circle. Cut into eight pieces. Place pieces on a cookie sheet and bake at 425 degrees for 15 minutes.

If desired, mix one cup of powdered sugar with enough milk to make a thin icing. Place mixture in sandwich bag and cut the tip of one corner. Squeeze a few lines of icing onto each scone.