



### Strawberry Scones with Scented Geranium Leaves

2 cups of flour- plus more for dusting  
¼ cup of sugar with ¼ cup of chopped scented geranium leaves  
(cover and leave overnight)  
1 ½ teaspoon of baking powder  
1 teaspoon of sea salt  
¾ cup of unsalted butter  
2 large eggs  
¼ cup heavy whipping cream  
1 cup of Harry's organic strawberries

In mixer bowl combine flour, sugar, baking powder, and salt on lowest speed. Add butter and mix on low speed until pea-size lumps form. Add eggs and cream. Mix on lowest speed for 30 seconds.

Add strawberries and mix until just combined. Do not over mix. Dough should be shaggy with some dry bits.

Transfer dough onto lightly floured surface and pat into rectangle that is 1 inch thick. Cut into 4 inch wide sections. Cut into triangles. Transfer scones onto parchment-lined sheet pan with 1 inch space between each scone. Freeze until firm, at least one hour.

Preheat oven to 375\*. Bake until golden brown, about 30 minutes.

Scented geranium leaves come in a large variety of scents including-lemon- rose- chocolate mint-

Make an ice or hot tea with the leaves to go with the scone with a flower on top.

Inspired by "Little Flower Baking" recipe for strawberry basil scones