

Rose Valley Scones

(approx. 8 pieces)

- 140 gr flour
- 70 gr sugar
- 70 gr unsalted butter cold
- 1 tsp baking powder
- 1/4 cup sour cream + 1 egg yolk well beaten
- 1/4 tsp salt
- 1/4 cup roasted sunflower seeds

Mix flour, sugar, baking powder, salt and sunflower seeds
Together into a bowl.

Cut cold butter into mixture until its fine.

Beat egg and sour cream together and stir into mixture.

Knead lightly, roll out into 3/4" thickness and cut into triangles.

Bake in oven 450 F for 10 - 12 minutes.



Revive
Your Tastebuds
& *Rejuvenate*
Your Soul



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