

STRAWBERRY SCONECAKE

(makes one two-layer 6-inch cake)

Ingredients:

sconecake -

1/2 cup milk
1 egg
1 teaspoon vanilla
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon kosher salt
1/2 stick (1/4 cup) unsalted butter, cubed and chilled
3 tablespoons sugar
1/2 lb. strawberries, chopped (1/2 package)

filling -

1 cup plain Greek yogurt
2 tablespoons honey
1/2 teaspoon vanilla
1/2 lb. strawberries, quartered* (1/2 package)

*Reserve the cutest ones to top the sconecake.

Directions:

Make sconecake. Preheat your oven to 425 degrees. Line the bottoms of two 6-inch cake pans with parchment paper.

Whisk together the milk, egg and vanilla, set aside. In a large bowl, whisk flour, baking powder, and salt. Rub butter into the flour mixture using a pastry blender or your hands. Work until you have no lumps bigger than a pea. Add the sugar and strawberries. Toss to mix. Add milk mixture to the dry ingredients. Bring dough together gently with a wooden spoon. Fold together using a spatula and knead it in the bowl, turning it onto itself about 12 times.

Divide between prepared cake pans. Bake for 15-20 minutes, or until golden and the top center is set. Cool completely on a wire rack.

Make filling. Whisk yogurt, and honey together. Place between cake layers with sliced strawberries. Top with additional cute berries. Slice and serve for brunch.

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