

Vineyard Westside Women's Afternoon Tea

Easy Fruit Scones

Makes 8 Medium

- 1 ¼ cups all purpose **flour**
- ½ cup **whole-wheat flour**
- ¼ cup **sugar**
- 1 tsp. **baking powder**
- ½ tsp. **baking soda**
- ½ cup **lemon flavored yogurt**
- ¼ cup **butter** (preferred) or margarine, cut into chunks
- ½ cup smoothly **mashed potatoes**
- ½ cup **blueberries**
- ¼ cup finely chopped **walnuts**
- 1 Tbs. **brown sugar** (optional)

In a food processor or bowl, whirl or stir together flour, ¼ cup sugar, baking powder, and baking soda. Whirl or cut in butter until mixture becomes fine crumbs. Add yogurt, banana, blueberries, and nuts; stir until evenly moistened.

Mound dough on a lightly oiled 12x15 inch baking sheet. With lightly floured hands, pat mound into a smooth 7 inch round. With a sharp, floured knife, cut halfway through dough to make 8 wedges. Sprinkle top with brown sugar.

Bake in 350 deg F oven until scone is golden brown, about 25 minutes. Serve hot, or slide onto a rack and let cool until warm.

If making the day ahead, cool completely on a rack. Put in a plastic bag and seal immediately as soon as they are cool. Keep at room temperature. Before serving, wrap them in foil and warm briefly in the oven or zap in the microwave for 15-20 seconds.

Recipe provided by Leah Bailey, a woman of God, wife of the Vineyard's senior pastor, mother of 4 children, and registered nurse.