

Strawberry Cream Scuffins by Lynn's Recipes



Lynn demonstrates how to make a mix between a muffin and scone. This is something fun to make to replace either of those two treats. This would be great for breakfast, a snack or with tea or coffee. From Better Homes and Gardens.

Scuffins Ingredients:

- Nonstick Cooking Spray
- 1 egg, lightly beaten
- 1 cup whipping cream or milk
- 3 cups all purpose flour
- 2 Tablespoons sugar
- 1 Tablespoon baking powder
- 1/4 teaspoon salt
- 1/2 cup butter
- 1 cup finely chopped fresh strawberries
- 6 Tablespoons strawberry jelly, jam or preserves
- 1 recipe Scuffin Icing
- Chopped fresh strawberries, optional

Preheat oven to 350°. Line eighteen 2-1/2 inch muffin cups with paper bake cups; coat bake cups with cooking spray. Set pans aside. In a small bowl, combine egg and whipping cream; set aside.

In a large bowl, stir together flour, sugar, baking powder, and salt. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in the 1 cup of strawberries. Make a well in the center of flour mixture. Reserve 2 Tablespoons of the egg mixture. Add the remaining

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egg mixture all at once to the flour mixture. Using a fork, stir just until moistened (dough will be crumbly).

Spoon half of the dough into the prepared muffin cups, filling each 1/3 full. Using a spoon or your thumb, make an indentation in the center of dough in each cup; fill each indentation with 1 teaspoon of the strawberry jelly, or whatever you are using. Spoon the remaining dough into muffin cups. Brush with the reserved 2 Tablespoons egg mixture.

Bake about 25 minutes or until tops are golden. Cool in muffin cups on wire racks for 5 minutes. Remove from muffin cups. Drizzle with Scuffin Icing. If desired, top with additional strawberries. Serve warm.

Scuffin Icing:

- 1/2 cup of powdered sugar
- 2 teaspoons whipping cream or milk
- 1/4 teaspoon vanilla
- Whipping cream or milk

In a small bowl, stir together powdered sugar, the 2 teaspoons whipping cream or milk, and the vanilla. Stir in enough additional whipping cream or milk, 1 teaspoon at a time, to reach drizzling consistency.

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