



Greenwillow Scone Recipe

1 3/8 cups each Stalford whole wheat pastry
and bread flour
1/2 cup sugar
2 teaspoon baking powder
1/2 teaspoon salt
12 tablespoons butter, cold, cut into 1/2 inch
pieces
1 cup Sunset Valley organic dried
blueberries
1/2 teaspoon vanilla
1 cup heavy cream

Preheat oven to 375°

Mix all dry ingredients together; then cut in the butter using your hands to form a coarse crumb mixture. Add berries to the mixture. Add the vanilla to the cream and then add to flour mixture. Mix just until the dry ingredients are moistened. Turn the dough onto a floured board or counter and pat into a circle about 3/4 inch thick in height. Cut into 8 wedges. Brush tops with cream and sprinkle with sugar if desired. Bake 18-20 minutes until lightly brown.

Greenwillow Pancake Recipe

3 cups Stalford whole wheat pastry flour
1 teaspoon salt
1/4-1/2 cup sugar (depending on preference)
1 tablespoon baking powder
4 eggs
1/2 cup melted butter
2 1/2 cups milk
2 cups Sunset Valley organic blueberries
(fresh or frozen)

Mix dry ingredients and wet ingredients separately, then combine quickly and add blueberries. Using 1/2 cup measure, pour onto griddle and cook until edges are dry, flip over and cook other side, then serve. Makes 12 pancakes.

