

# Rheub's Rhubarb Scone – invite your friends!

## Ingredients

### Scone

6 cups flour  
1 cups Sugar  
3 Tbsp baking powder  
1/2 tsp baking soda  
3/4 tsp salt  
3/4 lbs butter  
2 eggs  
1 1/2 cups milk  
2 tsp vanilla

### Rhubarb compote

1-2 lbs chunks rhubarb  
Water just to cover rhubarb  
1 cup sugar  
1 package strawberry jello (dry)

Cook rhubarb, water and sugar in sauce pan to make jam, just enough to keep junks of rhubarb, remove from heat and add dry jello, let cool

### Garnish

Sweetened whipped cream

### Instructions

Preheat oven to 325 degrees  
Line baking sheet with parchment paper.  
Rub together flour, sugar, baking powder, baking soda, salt and butter until well dispersed.  
Mix together milk, eggs and vanilla.  
Add milk mixture together with flour mixture and knead dough until no dry flour remains.  
Roll out the dough gently to about 3/4 inches thick.  
Place the scone on a baking sheet and brush with a little butter.  
Bake 325 degrees for about 20-25 minutes until golden, Do not over bake. Let cool.

Layer of rhubarb, scone, rhubarb, scone, rhubarb and top with sweetened whipped cream.  
ENJOY!!!

