How to...



Bake up tasty everything scones

Ingredients

- 2 cups flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 stick cold butter, cubed
 2/3 cup heavy cream, plus more for brushing
- 1 egg, beaten
- 2 to 3 tablespoons everything seasoning mix

Instructions

- Preheat oven to 400° F and line a baking sheet with parchment paper. Combine the flour, sugar, baking powder, and salt in the bowl of a food processor and pulse to combine.
- Add the cold, cubed butter and pulse about 10 times, until the butter is in pea-sized pieces. Add the heavy cream and egg and pulse until the dough comes together but is still crumbly, about 6 times. You don't want to overwork the dough.
- **3.** Turn the dough out onto a lightly floured work surface and briefly knead to bring it all together.

Form the dough into a 6-inch disk and use a large knife to slice it into 8 wedges.

- **4.** Arrange the wedges on the prepared baking sheet and transfer to the freezer for about 20 to 30 minutes.
- 5. Brush the tops of the scones with heavy cream, then sprinkle the everything seasoning over the top (the cream will help the seasoning stick). Bake 18 to 20 minutes or until the scones are puffed and golden. Serve warm or at room temperature. Makes 8 scones.

DIFE HACK OF THE FAMILY CAR

With the weather warming up, spring is a good time to clean the car. Start with the interior. Throw away trash, and remove items that don't belong there, like hoodies or toys. Use a small portable vacuum cleaner to clean dirt or crumbs off the floor. Next, take a damp rag and wipe down the seats and other surfaces. Once you're ready to tackle the exterior, fill a bucket with warm water and add a few squirts of car soap. (Other soaps like dish soap can damage the car's paint.) With a big, soft sponge, scrub down the entire car, especially extra-dirty spots like the tire rims, then rinse with a hose. Finally, use a window cleaner spray and a microfiber cloth to spritz and wipe down windows and lights.

