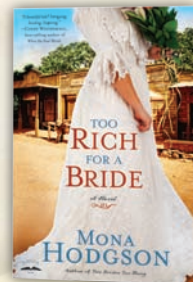




Love lost, doesn't mean
love lost forever.

At least that's what two widows
are hoping to find as romance
blossoms unexpectedly
in Cripple Creek, Colorado.



Book 4 in the Sinclair Sisters Series!

Miss Hattie's Lemon Scones

2 Cups Flour
1/2 Cup cold butter, cut
1/2 Cup heavy whipping cream
1/4 Cup sugar
2 Tsp. lemon juice
1 1/2 Tsp. baking powder
1 1/2 Tsp. lemon zest
1/8 Tsp. salt
1 egg

Sour Lemon Glaze ingredients:

3/4 Cup confectioners' sugar
1 1/2 TB lemon juice
1/2 TB lemon zest

1. In a large mixing bowl, whisk together the flour, sugar, salt, and baking powder. Cut in the butter.
2. In a separate bowl, whisk together the lemon zest and juice, cream, and egg.
3. Stir egg mixture into dry ingredients, just until dough starts to form. Knead a couple times until the dough holds together.
4. On a lightly floured surface, gently press dough into a circle, about an inch thick. Cut into 8 wedges.
5. Place scones on an ungreased baking sheet, not touching each other, and bake at 350 for 25 minutes, or until edges are lightly browned.
6. Prepare the icing by mixing the powdered sugar with enough lemon juice to make a drizzling consistency.
7. Drizzle or brush icing over warm scones.

Follow Mona's adventures and discover some of your own

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