

Hosting a Lawn Party Checklist

- ✓ Make some fresh lemonade or your favorite summer drink
- ✓ Make some finger sandwiches
- ✓ Make some desserts
- ✓ Have some lawn games set up
- ✓ Have some fun jazz music available

Lawn Party Etiquette

- ❖ Dress up a bit – make the event special
- ❖ Dance, play games, have fun
- ❖ Use your please and thank yous
- ❖ Nibble on the food, and sip the lemonade
- ❖ Sit in the grass and enjoy the sunshine and those surrounding you!

Types of Lawn Games to Play

- Badminton
- Croquet
- Bocce Ball
- [Marbles](#)
- [Hopscotch](#)
- [Jacks](#)
- Lawn bowling
- Lawn darts

BERRY & WHITE CHOCOLATE SCONES

Yields 8

Prep Time	Cook Time	Total Time
15 min	20 min	35 min

INGREDIENTS

- 2 cups all-purpose flour
- 1/3 cup plus 2 tablespoons sugar
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 5 Tb. chilled unsalted butter, diced
- 3/4 cup white chocolate chips
- 3/4 cup berries, fresh or frozen
- 3/4 cup buttermilk*
- 1 large egg yolk
- 1 tsp. vanilla



INSTRUCTIONS

1. Preheat oven to 400°F.
2. Mix flour, 1/3 cup sugar, baking powder, baking soda, and salt in a large bowl.
3. Add butter.
4. Combine dry ingredients using a pastry blender (or two forks) until butter is reduced to the size of grains of rice.
5. Add white chocolate chips and berries for flour mixture, tossing gently.
6. Whisk buttermilk, egg yolk, and vanilla in a 2-cup liquid measuring cup or small bowl.
7. Add liquids to dry ingredients; mix until dough forms a ball.
8. Place dough on a lightly floured surface and press into an 8-inch round.
9. Cut into 8 wedges. Sprinkle with 2 tablespoons sugar.
10. Transfer wedges to rimmed cookie sheet, preferably lined with parchment paper.
11. Bake for 15-20 minutes or until the scones are crusty on top and a tester inserted into the center comes out clean.
12. Serve warm.

NOTES

*Instead of using buttermilk, I often combine 1 tablespoon lemon juice and enough milk to equal 3/4 cup.

Recipe By Michele Pesula Kuegler | <https://www.thinktasty.com/berry-white-chocolate-scones/>