

SCONES

Light and buttery scones. Perfect for a special breakfast treat. You can flavor these in many different ways, vanilla or blueberry & lemon are some of my favorites.



Ingredients:

- 1 1/2 cups (3 sticks) cold butter (cut in small cubes)
- 4 cups all purpose flour
- 1/2 cup granulated or bakers sugar
- 4 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt (or 1/2 tsp if using salted butter)
- 1 egg
- 1 1/2 cups buttermilk
- 2 teaspoons vanilla extract
- Optional add ins:
 - Dried cranberries or other fruits
 - Frozen blueberries
 - Chocolate chips
 - Almonds
 - Orange or lemon zest
 - Vanilla bean

Notes:

- Experiment with flavor combinations – blueberry and lemon zest are my favorite. Cranberry and orange zest is really nice. Try almond extract.
- Frozen blueberries should be very gently folded in after the dough is combined. You have to work fast, before they thaw.
- Use a basic milk + powdered sugar icing, flavor it with lemon zest or vanilla beans.

Directions:

- Preheat oven to 425
- In a large bowl combine flour, sugar, baking powder, baking soda, and salt.
- Add cubed butter and cut in and combine until mixture resembles fine crumbs.
- If using dried fruits, nuts, chocolate chips, vanilla beans: add to crumb mixture before adding wet ingredients.
- Combine milk, egg, and vanilla.
- Add wet mixture to dry mixture and combine until it comes together into dough. Turn out dough onto a floured surface and knead several times.
- Divide dough into quarters and press each quarter into a 1/2 inch thick circle.
- Cut each circle into 6 wedges.
- Alternatively, you can roll the entire dough out to 1/2 inch thick and cut in squares, or use a round biscuit cutter to cut circles.
- Place on parchment lined baking sheets. Brush with buttermilk and sprinkle with a little sugar. Skip this step if you plan to add icing later.
- Bake for 12 – 15 minutes or until lightly golden brown.
- Allow to cool and then drizzle with icing if desired.
- You can make this dough ahead and refrigerate or freeze until ready to bake.