



Buttermilk scones

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Buttermilk Scones:

2 c unbleached white flour

1/4 c sugar

1/2 c butter (1 stick)

1/3 c buttermilk

1 1/2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

Zest from 1/2 orange or lemon

1/2c fruit (optional) – candied ginger also tasty

1 egg for wash

large sugar crystals to sprinkle on top

Preheat oven to 400F degrees

Sift dry ingredients together and put in cuisinart.

Cut butter into pieces and add to dry ingredients in cuisinart and pulse blend

Mix in zest and dried fruit. (Adjust liquid for wet fruit and add after mixing in buttermilk.)

Add buttermilk and mix. Knead very lightly. Form into traditional round about 3/4in thick.

Place on cookie sheet with parchment paper or silpat (silicon baking sheet).

Brush on egg wash and sprinkle with sugar. Lightly cut into eight wedges.

Bake at 400 degrees for 20-25 minutes till golden.