Basic Scones
(makes 8)

1. Preheat oven to 425F

2. Into a large bowl, measure:
   - 2 ¼ flour
   - 2 tbsp granulated sugar (omit for cheese scones)
   - 2 ½ tsp baking powder
   - ½ tsp baking soda
   - ½ tsp salt

3. Using a pastry blender or fork, cut in:
   - ½ cup cold butter or margarine

4. Stir in:
   - ½ cup dried fruit / or fresh fruit / or grated cheddar cheese

5. Using a rubber spatula, add it:
   - 1 cup buttermilk
   Stir to make a soft, slightly sticky dough, then:

6. With lightly floured surface, press dough into a ball.

7. On lightly floured surface, knead gently 10 times.

8. Using a rolling pin, gently roll to round, ¾” thickness.

9. With a floured knife, cut dough into 8 equal pieces and place on parchment lined baking sheet.

10. Using a pastry brush, brush top of each wedge with egg glaze (1 egg beaten). Sprinkle tops with sugar.

11. Bake in pre-heated oven for 10-12 minute. Let cool on rack.