

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.