

**Scones – Makes 12**

**from Corby Rosset's family**

**Bake in a 375 degree oven 23 – 25 minutes**

**3 C flour – Pillsbury unbleached brand works best**

**1 C sugar**

**1 tsp. baking soda**

**$\frac{3}{4}$  tsp. salt**

**9 T butter – softened, room temperature, or microwave 10 – 15 seconds**

**1 C buttermilk**

**Approximately 1 C fresh frozen fruit, nuts, mini-chocolate chips, or softened raisins or dates (boiled in water, then drained)**

**Mix flour, sugar, baking soda and salt together. Cut in butter with a pastry blender just until butter is pea to lima bean size. Add frozen fruit on top of mixture, then pour on buttermilk. Stir 3 – 4 times with a fork.**

**Turn mixture out on to table. Knead about 10 times. Shape into a 8 – 9” round, about 1 – 1  $\frac{1}{2}$  inches thick. Cut into 12 pie-shaped wedges. Sprinkle with a little more flour, or raw sugar if desired.**

**Bake at 375 on a PAM-sprayed cookie sheet until golden brown around the edges. Remove from cookie sheet immediately, and cool on a wire rack.**

**Hints:**

We use fruit from the peak of the season that we get at the farmer's market, hull, clean or pit it, and then freeze it in Ziploc freezer bags. Do not thaw fruit before mixing it into the dough, or it will discolor the dough. Individually frozen berries in bags in the freezer section at the store may work as well.

Larger pieces of fruit (large blackberries and strawberries), or juicier fruits like raspberries require 1 – 3 T more flour to keep the texture of the scone consistent. Mixed berry scones are also wonderful. Raisins, dates, nuts, and chocolate chips inherently make a drier, more crumbly scone. Orange zest with fresh frozen cranberries (stick the bag of berries in the freezer) with another  $\frac{1}{2}$  C of walnuts is good too, especially with an orange juice flavored confectioner's sugar glaze.

Do not overmix. Cut the butter in just a few times. Pouring the buttermilk over the frozen fruit and then just barely mixing in the milk before turning the dough out to knead it will keep the dough light. Also, knead only enough to moisten the batter, mix in the fruit, and shape the round. It should barely hold together when you cut it into wedges.

Old style steel cookie sheets will give a crisper scone than Air-Bake or Teflon – coated baking sheets