

Buttermilk Berry Scones

adapted from *Bon Appetit*

makes 12 scones

3 cups all-purpose flour

1/2 cup sugar- plus 1 1/2 Tablespoon to sprinkle on top (omit for a savory scone)

4 teaspoons baking powder

1 teaspoon salt

3/4 cup chilled unsalted butter, diced

1 cup buttermilk- plus 1 Tablespoon to brush on top

1 1/2 cup frozen berries (or other additions)

1 1/2 Tablespoon Meyer lemon zest

Preheat oven to 425 degrees. Line a baking sheet with parchment paper or baking mat.

Sift together dry ingredients (flour, sugar, baking powder, and salt) in a large bowl. Work the butter into the dough until pieces are the size of small peas. You may use your hands, a pastry cutter, or pulse using a food processor. Toss berries in flour mixture. Mix lemon zest and buttermilk. Pour buttermilk mixture into flour/berry mixture. Use a spoon to mix until a dough ball forms. Turn dough out onto a board and gently knead one or two times to fully incorporate the ingredients. Flatten into a 1 inch tall slab and cut to your desired shape. (For a traditional triangular scone, press into a slab 4 x 12 inches. Cut the dough at angles across the shortest width of the rectangle to create triangles.)

Place scones on prepared baking sheet. Brush tops with reserved buttermilk and sprinkle with reserved sugar (for sweet scone). Bake for 18-22 minutes, depending on the size of the scone. Pull from the oven when scones are lightly golden brown. Transfer to a wire rack and cool for 10 minutes. Serve warm or at room temperature.