

Afternoon Buttermilk Scones

Picture yourself enjoying these on our dining room verandah.
You deserve it after a long day of canoeing and hiking!



Ingredients:

3 cups	all purpose flour
1/3 cup	sugar
2 ½ tsp	baking powder
½ tsp	baking soda
¾ tsp	salt
6 oz	butter, unsalted, cold, cut into small pieces
1 TB	grated orange or lemon zest
¾ cups	small plump currants
¼ cup	cranberries
1 cup	buttermilk
2 oz	butter, unsalted, melted, for brushing
¼ cup	vanilla scented sugar, for dusting

Parchment paper

METHOD:

- Preheat oven to 425 degrees (or 350 degrees fan high in convection oven) with racks in the middle.
- Stir dry ingredients together in medium bowl.
- Work in butter using fingertips, pastry blender or 2 knives, until mixture resembles coarse oatmeal.
- Pour in buttermilk, add zest and dried fruit and mix with fork until ingredients are just moistened — you'll have a soft dough with a rough look. Don't over mix!
- If it looks too dry, add 1 T buttermilk and knead briefly for about 12 turns.
- Roll dough to a 1 inch thickness, and cut 2 inch rounds using a pastry cutter, place on parchment paper covered cookie sheets.
- Brush with ½ melted butter amount, sprinkle with 2 T sugar.
- Bake 6-8 minutes, until tops & bottoms are golden.

Transfer to racks to cool slightly.

Serve warm or room temperature. Delicious either on their own or with homemade jam!