

Scones from Grand Marais

1 cup sour cream
1 teaspoon baking soda
4 cups all-purpose flour
1 cup white sugar
2 teaspoons baking powder
1/4 teaspoon cream of tartar
1 teaspoon salt
1 cup butter, frozen
1 egg, slightly beaten

Preheat the oven to 350 degrees. Position a rack in the middle-lower part of the oven.

Mix the baking soda into the sour cream and set aside.

Blend the dry ingredients. Use a box grater to grate the butter. Blend the frozen butter into the dry ingredients.

Add the egg to the sour cream mix.

Blend the sour cream mix into the dry mix to form a dough. Add a bit of water if needed to get most of the flour to join in. Dough will be extremely dry.

Turn the dough onto a floured surface and knead lightly. Pat the dough into a disc about 3/4" thick. Cut into 12 wedges.

Place wedges an inch apart on a greased cookie sheet or on parchment paper.

Bake for 12 to 15 minutes until golden brown on the bottom.

[Note: If you want to make these early one morning, you can do some prep the night before. Blend the dry ingredients, add the butter, and freeze the mix overnight.]