

Buttermilk Scones

(Marion Cunningham's recipe)

3 C all-purpose flour
1/3 C sugar
2 1/2 t baking powder
1/2 t baking soda
3/4 t salt
6 ounces butter, cut into small pieces
1 C buttermilk
1 T grated orange or lemon zest

2 ounces butter, melted
2 T sugar

Position racks to divide oven into thirds and preheat to 425 degrees. Stir flour, sugar, baking powder, baking soda, and salt together with a fork. Add butter pieces and work into flour by hand until mixture resembles coarse cornmeal with some visible bits of butter remaining. Add the buttermilk and the zest and mix until ingredients are just moistened. Gather dough into a ball (if dough is too dry to form a ball with persuasion, add a bit more buttermilk). Place ball on a lightly floured work surface and knead briefly.

Cut dough in half. Pat or roll each half into a circle 1/2" thick (about 7" across). Brush the circle with melted butter and sprinkle with sugar. Cut like a pie into eight wedges. Place the wedges on an ungreased cookie sheet.

Bake scones 10 minutes until both tops and bottoms are golden. Transfer to a rack to cool.

Enjoy with jam or honey-butter.