

Scone Mix

Ingredients:

9 cups all-purpose flour
1 teaspoon baking soda
1 ¼ cup granulated sugar
1 ½ teaspoon salt
2 tablespoon and 2 teaspoon baking powder



Method:

In an air-tight container, combine the flour, sugar, baking powder, baking soda, and salt. Whisk until well blended.

Makes approximately 5 batches. Store in cupboard at room temperature.

How to Make Scones:

Ingredients:

2 ½ cups Scone Mix
Flavour Option (See options below)
¾ cup buttermilk
1 teaspoon pure vanilla extract
8 tbsp very cold unsalted butter (or hard margarine), cut into six pieces

Method:

Preheat the oven to 400°F. Line a cookie sheet with parchment paper (We like the silicone mats!)

Add Scone Mix into a large bowl; add the butter or margarine pieces. Use a pastry blender to cut the butter into the mixture until they are smaller than peas.

Choose a flavour option and add it to the bowl. Toss with a spatula loosely. Make a well in the center of the mix.

Add the buttermilk and vanilla and toss until the dry ingredients are wet and clumpy. On a lightly floured surface, knead the dough, and then shape it into a 7 inch round. Cut the dough into 8 equal wedges. Arrange the wedges on the prepared cookie sheet about 2 inches apart.

Bake until golden brown and a toothpick comes out clean (18 minutes.) Cool on a rack for about 15 minutes.

Makes 8 huge scones
or 16 "Wedges"

Flavour Options:

Chocolate and Nuts:

½ cup chopped bittersweet or semisweet chocolate and ½ cup chopped and toasted walnuts or pecans.

***To toast nuts: in 350°F oven, spread nuts on baking sheet, toast, stirring every 2 minutes for up to 8 minutes when brown & fragrant.

Fruit sensation:

1 teaspoon finely grated orange zest and ½ cup either dried cranberries, dried currants, or, chopped dried apricots.

Ginger Crunch:

½ teaspoon ground ginger and ¼ cup chopped crystallized ginger.

Berry Delicious:

Add ¾ cup of any frozen berry or dried fruit, when it cooks it makes the most delicious and fresh scones.

Cinnayum scones:

¾ cup raisins soaked in ¼ cup rum for 30 minutes and drained with ½ teaspoon cinnamon!

Recipes from Ingrid at Quiltessential Co. Inc. St. Albert, Alberta.