

## Buttermilk Scones

Position one of the oven racks in the center and preheat the oven to 425° F

### Ingredients:

- 2 1/4 cups of all-purpose flour
- 1/4 cup of sugar
- 2 teaspoons baking powder
- 1/3 teaspoon baking soda
- 1/2 teaspoon salt
- 9 Tablespoons of cold unsalted butter, cut into small pieces
- 3/4 cup buttermilk
- 1/2 cup (or a little more if you like) of your favorite dried fruits (apricots (cut-up), raisins, currants, cranberries, figs) or some of each
- 1 Tablespoon grated lemon or orange zest

2 tablespoons unsalted butter, melted, to be brushed over the top

1 tablespoon of natural or regular sugar to be sprinkled on top of the brushed-on butter

**If you don't have buttermilk**, you may substitute the buttermilk by using 1 Tablespoon of lemon juice or vinegar plus enough milk to make one cup. Let this mixture stand for at least five minutes. Omit the lemon or orange zest from the ingredient list if you do use the lemon juice in this mixture.

In a medium bowl, mix all the dry ingredients with a fork. Add the cold butter pieces and work the butter into the dry ingredients until this mixture becomes fine but crumbly. You may use two knives, pastry cutter or your fingertips (that works the best!). If few larger pieces of butter remain, don't worry!

Add the dried fruit to the mixture and mix the fruit into the dough. Pour in the 3/4 cup of buttermilk and add the zest and mix all with a fork. You should have a soft dough, but on the rough side. If the dough feels too dry, add a tablespoon of buttermilk to the mixture.

Form the dough gently into a ball and press the dough into the bottom of a 24 cm (9 1/2") pie plate. Spreading the dough evenly over the bottom with a fork or your fingertips. Brush the dough with the melted unsalted butter and sprinkle with the 1-tablespoon of sugar.

Assemble the Miracle Baker according to the directions and press the Miracle Baker gently into the scone dough.

Bake the scones for about 20 minutes or until golden brown (at a low altitude, the baking time might be a little shorter)

Let cool for few minutes on a rack. Run a paring knife along the walls and into the corners of the Miracle Baker and gently lift the whole Miracle Baker by part number one (with extensions), out of the scones.

Serve the scones with some lemon curt, jam, butter (or both!) or even with some whipping cream!

They freeze very well and are easily warmed up in a toaster oven (on defrost) or regular oven at 325° F for 5 to 10 minutes.

Enjoy!

A shortcut! When you don't have time to make the scones from scratch, buy a package of scone mix by "**Sticky Fingers Bakeries**". Most kitchen stores carry this brand or you can get them on line.

Mix according to their directions (all you add is water) spread the dough into the pie plate and press the assembled Miracle Baker into the dough and bake!

They are also very good!