

Buttermilk Scones (Cream Also)

Source: Baking with Julia Cookbook (first made 2/28/97)

Ingredients

- 3 cups all-purpose flour
- $\frac{1}{3}$ cup sugar
- $2\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{3}{4}$ tsp salt
- $1\frac{1}{2}$ sticks (12 tbsp) cold unsalted butter, cut into small pieces
- 1 cup buttermilk (I use cream)
- 1 tbsp orange or lemon zest
- $\frac{1}{2}$ stick butter, melted, for brushing
- $\frac{1}{4}$ cup sugar, for dusting
- 4 tbsp jam, jelly, or diced fruit, chocolate chips, optional

Method

1. Position the oven racks to divide the oven into thirds, and preheat the oven to 425°F.
2. In the bowl of a food processor, mix the flour, sugar, baking powder, baking soda, and salt together. Add the cold butter pieces and pulse 12 times until the mixture resembles coarse cornmeal. It's ok if some largish pieces of butter remain — they'll add flakiness. (You can do this by hand if necessary.)
3. Pour in the buttermilk (or cream), toss in the zest, and mix with a fork only until the ingredients are just moistened. If dry, add another tbsp buttermilk. (Add chocolate chips, etc. at this point.) Gather the dough into a ball, pressing it gently so that it holds together, turn it out onto a lightly floured work surface, and knead very briefly — a dozen turns should do it. Cut the dough in half.

Triangular-Shaped Scones

1. Roll one piece of dough into a $\frac{1}{2}$ " thick circle about 7 inches across. Brush the dough with half of the melted butter, sprinkle with 2 tbsp sugar, and cut the circle into 6 triangles. Place the scones on an ungreased baking sheet and set aside while you roll out the rest of the dough.
2. Bake for 10 to 12 minutes, until both the tops and bottoms are golden. Transfer the scones to a rack to cool slightly. These are best served warm but are just fine at room temperature. (My preference is to freeze them and then reheat in a 325°F oven for about 12 minutes.)

Rolled Scones

1. Roll one piece of dough into a strip 12 inches long and $\frac{1}{2}$ inch thick. Spread the strip with half of the melted butter and dust with half the sugar. If you want to spread the roll with jam or sprinkle it with dried fruit, now's the time; leave a narrow border on the long edge bare. Roll the strip up from the long side like a jelly roll; pinch the seam closed and turn the

roll seam side down. Cut the roll in half and cut each piece into six 1-inch-wide roll-ups.
Place on an ungreased baking sheet.

2. Bake 10 to 15 minutes, until golden.

Notes

These can be frozen and will stay fresh for a month.