

Nancy Lenoil's Scones

A friend gave me this recipe, and I've added new combinations:

Chocolate/Almond, Chocolate/Orange, Cranberry/Orange, and Lemon.

This recipe makes 6 scones per batch. I usually have one batch in the oven and while it's baking, I mix and shape the next batch.

I make these scones every time Robert has a barbershop quartet rehearsal at our house. The scones have become a barbershop quartet tradition!



Ingredients:

2 cups flour
3 tbsp. sugar
1 tbsp. baking powder
1 tsp. baking soda
1 stick (8 tbsp.) unsalted butter
½ tsp. salt (omit if you use salted butter)
2/3 cup buttermilk
1 cup of Yummies (list follows)

Directions:

Preheat oven to 425°.

Add flour, sugar, baking soda and powder, salt (if using) in a food processor and pulse briefly to mix. Cut butter into tablespoon-size pieces and then cut those in half – with the processor running, feed a few at a time into the flour mixture until all the butter is incorporated. It should look like sand.

Put flour mixture in medium size bowl and add whatever Yummies you want – do not add more than a cup or you will make a fruitcake. Then mix in the buttermilk with a spatula until a dough forms (may have to use your hands toward the end.)

Take dough and place on flour-dusted cutting board or counter-top and shape into a disk the size of a small salad plate, about 7 inches across. It should be about an inch and a half thick. Put a few drops of buttermilk on top and with your hand, smear it around so the top of the dough is slightly damp. Then grab a healthy pinch of sugar (or two) and sprinkle the entire top.

Take a knife and cut the disk in half, then cut each half into three wedges. Place the wedges on a pizza stone (best) or cookie sheet, giving them enough room to rise/spread.

Bake for 10 minutes then rotate pan and bake another 5 minutes. Remove and cool. It's very important not to cover them for at least the first 12 hours – they will get tacky and sticky if you do. *(You can do that, but I never have. I let them cool completely, wrap them individually in plastic wrap and put the individually wrapped scones in a freezer bag and freeze them right away, those not eaten immediately, that is!)*

Scones have a fairly short shelf-life. They'll be great the first day, very good the beginning of the second, but drying toward the end of the day. The third day, you can microwave them, but you have to eat them really fast before they go hard.

They do freeze well though, so you can make a batch or two, eat some and then freeze them individually for later. I microwave a frozen one for about 25 seconds.

Yummies – You can get as creative as you want with the Yummies so feel free to experiment! But remember not to add more than one cup total per batch or you'll end up with fruit cake.

- Blueberries
- Cranberries (with zest of one orange or one lemon)
- Cranberry/Orange – add zest of one orange and 1 tsp. orange extract
- Apricot/Almond – add 1 tsp. almond extract to dough
- Apricot/Pecan or Walnut
- Raspberry/White Chocolate (can also add the orange or lemon zest)
- Chocolate Chip
- Chocolate/Almond – add ½ cup chocolate chips (Ghirardelli semi-sweet preferred) and 1 tsp. almond extract
- Chocolate/Orange – add ½ cup chocolate chips (Ghirardelli semi-sweet preferred), grated zest of one orange and 1 tsp. orange extract
- Chocolate/Peanut Butter Chip
- Apple/Walnut (use dried apple rings and soak them in the buttermilk before putting them in the dough – add 2 tsp. cinnamon and 1 tsp. nutmeg)
- Dried Cherry/Pistachio (soak the cherries in the buttermilk before adding)
- Dried Cherry/Dark Chocolate Chip
- Lemon – add 1 tsp. lemon extract and zest of one lemon

Savory

- Rosemary/White Cheddar (2 tbsp. Rosemary, 1 cup white cheddar)
- Sage/Asiago
- Bacon/Cheddar (cook bacon beforehand, crumble into dough but save some for topping in the last five minutes of baking)