

LYNN'S

# Buttermilk Scones

Makes 8 big  
scones.



## INGREDIENTS

2 1/2 cups (315g) all-purpose flour, (plus more for work surface and kneading)  
4 tbsp sugar  
1 tbsp baking powder  
1/2 tsp salt  
1/2 cup (114g) cold unsalted butter, cubed/grated  
2/3 cup (167ml) cold buttermilk, (plus more for brushing top of scones)  
1 large egg  
1 tsp vanilla  
1 cup blueberries/ cranberries

## METHOD

Step 1.

Combine dry ingredients.

Cube butter and using your fingers rub into flour and mix until crumbly.

Add fruit (cranberries/blueberries).

Make a well and add butter milk, egg and vanilla essence.

Combine using a knife edge.

Then gently fold the mixture with your hands, bringing in all together, to make a soft dough.

Step 2.

Press out on a floured surface.

Cut into 8 wedges/ squares and place onto a parchment paper or silicone mat lined baking sheet.

Chill uncovered in the fridge for 20 minutes.

Step 3.

Preheat your oven to 200 degrees Celsius.

Brush the tops of the scones with buttermilk and bake for 20 minutes (until golden brown).

Enjoy.

Seeking  
God's Grace