

## **BUTTERMILK SCONES – Paul Magowan.**

Many variations can be created by the addition of egg raisins, or cooked bacon bits with chives, or an old cheddar. This recipe includes cheese.

A couple of tips to remember....use frozen butter, pop the dough in the freezer for 15 minutes prior to baking and use a pre-heated hot oven.

Plain Greek style yoghurt can be substituted for the Buttermilk.

Knead the dough as little as possible.

When using the pastry cutter to create the scones, dip it in flour prior to each cutting and use a single straight cut into the dough with NO twisting!

They are particularly tastie, when they have cooled, straight from the oven.

So here we go:

### **Ingredients:**

- 4 cups all-purpose flour, or 3 cups all-purpose and 1 cup cake flour
- 4 ounces (1 cup) shredded extra-sharp cheddar cheese (optional, but well worth the addition).
- If you prefer to eat your scones with jam and cream, clotted or otherwise, then omit the cheese and add 4 TBL spoons of sugar to the dry ingredients
- 4 teaspoons baking powder
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking soda
- 3/4 cup unsalted butter, frozen
- 1 3/4 cups cold buttermilk

### **Directions:**

1. Preheat oven to 450 degrees F. Line a baking sheet with parchment paper or a silicone baking mat.
2. In a large bowl, combine flour, cheese or sugar, baking powder, salt and baking soda.
3. Grate the frozen butter using the large holes of a box grater. Stir into the flour mixture. You are looking for peas sized bits of butter
4. Add buttermilk and stir very sparingly using a rubber spatula until a soft dough forms.
5. Working on a lightly floured surface, knead the dough very gently 3-4 times until it comes together. Pat the dough into a 1 1/4-inch thick rectangle. Cut out 10-12

rounds using a 2 1/2-inch biscuit or cookie cutter. Place scones onto the prepared baking sheet; place in the freezer for 15 minutes. Arranging your scones side by side, just touching one another, helps in making the scones rise evenly, and higher. Since the heat causes the scones to rise, if they are placed side by side, the scones will be forced to rise upwards, not outwards. For an eye-catching appeal, brush some milk onto the top of each scone prior to baking. If you are omitting the cheese, then sprinkle a little sugar on top too for an extra little crunch.

6. Remove scones from freezer. Place into oven and bake for 15-18 minutes, or until golden brown.
7. Serve warm et voila...enjoy.