

Scone Recipe!

3/4 cup all purpose flour

1/2 cup whole wheat flour

1/2 cup wheat germ

1/3 cup white sugar

1/4 tsp salt

1 tsp baking soda

1 tsp baking powder

In a mixing bowl, place the flour, sugar, salt, baking soda, baking powder. Whisk.

1/2 cup (1 stick) unsalted butter, cold and cut into small pieces

3/4 cup old-fashioned rolled oats

1/3 cup dried cranberries

2/3 cup buttermilk

1 zest of a lemon

Add the butter using two knives or a pastry blender. Cut in the butter until it resembles coarse crumbs.

Add the oats, cranberries, and zest. Mix until combined.

Stir in the buttermilk (add a little more if needed) and mix just until the dough comes together. It should be quite sticky.

Refrigerate for about an hour.

Pre-heat oven to 375 degrees F (190 C) and place rack in center of oven. Line a baking sheet with parchment paper and set aside.

Transfer dough to a lightly floured surface and knead four or five times (do not overwork), then pat or roll the dough into a circle approx. 7 in (18cm) round and 1 to 1 ½ in thick. Cut this circle into 8 triangular sections (a pizza roller works well).

Place scones on the baking sheet.

(An egg wash is optional.)

Bake 15 – 18 minutes or until lightly browned and a toothpick inserted in the middle comes out clean.

Icing:

1/2 to 1 cup Confectioner Sugar (based on how much you want). Mix in a bowl with drops from the lemon until thickened / barely pourable consistency. Cover scones after they've had some time to cool.