

# Pastor Jen's Scones

## Ingredients

2 cups flour

1/2 cup sugar

1 Tbsp baking powder

1/2 cup cold butter (1 stick)

1/2 cup fruit, chocolate chips, etc.

1/4 - 1/3 cup buttermilk



## Directions

1. Stir together flour, sugar, and baking powder
2. Cut in 1 stick of cold butter. Make sure it is cold as it helps creates layers and air pockets to make flaky.
3. Mix until a crumble, not all butter pieces should be gone.
4. Add fruit or chocolate chips, etc. (If using fruit, be careful as it adds more moisture meaning less buttermilk will be needed)
5. Slowly add 1/4 - 1/3 cup buttermilk until the mixture is play dough consistency - not sticky, but not falling apart. Knead very gently for a bit to get everything in a circle or log.
6. Cut dough into shapes: circles or triangles.
7. Bake at 350 for 25-30 min (regular oven).