



Swantown Scones

Serves 8

Ingredients

2 Cups all-purpose flour

2 Tbsp sugar

1/2 Tsp baking soda

1/4 Cup butter

3/4 Cup buttermilk

Fruit and Nuts Your choice, go-to variations include:

Maple Pecan – Pure maple syrup and pecans added to the mix with whole pecans.

Cranberry Walnut – Dried cranberries and walnuts added to the mix.

Blueberry – To avoid purple scones we use dried whole blueberries.

Cinnamon Raisin – 1/4 tsp cinnamon and raisins added.

Banana Nut – add 1/2 ripe banana and reduce buttermilk to 1/2 cup with walnuts

Instructions

1. Preheat oven to 400 degrees. Put flour, sugar, baking soda and salt into a food processor. Cut butter into small pieces and add to dry ingredients. Add in fruit and nuts of your choice. Blend together until mixture is crumbly.
2. Pour in buttermilk and mix until the mixture forms a loose "ball." Tip out of food processor and roll in to ball. Cut into 8 equal pieces, like a pizza or pie slice.
3. Place each of the 8 pieces on a baking stone. Bake for 11 to 15 minutes, until golden brown (you made need to play around with baking time depending on your oven).

