

Scone Mix

Ingredients:

9 cups all-purpose flour

1 $\frac{1}{4}$ cup granulated sugar

2 tablespoon **and** 2 teaspoon baking powder

1 teaspoon baking soda

1 $\frac{1}{2}$ teaspoon salt

Directions:

In an air-tight container, combine the **flour**, **sugar**, **baking powder**, **baking soda**, and **salt**. Whisk until well blended.

Makes approximately 5 batches, Store in cupboard at room temperature.

How to make scones...

Ingredients:

2 $\frac{1}{2}$ cups Scone Mix

Flavour Option (See next page)

$\frac{3}{4}$ cup buttermilk

1 teaspoon pure vanilla extract

8 tbsp very cold unsalted butter (or hard margarine), cut into six pieces

Directions:

Preheat the oven to 400°F. Line a cookie sheet with parchment paper (We like the silicone mats!) Add **Scone Mix** into a large bowl; add the **butter** or **margarine** pieces. Use a pastry blender to cut the butter into the mixture until they are smaller than peas.

Choose a **flavour option** and add it to the bowl. Toss with a spatula loosely. Make a well in the center of the mix. Add the **buttermilk** and **vanilla** and toss until the dry ingredients are wet and clumpy.

On a lightly floured surface, knead the dough, and then shape it into a 7 inch round. Cut the dough into 8 equal wedges. Arrange the wedges on the prepared cookie sheet about 2 inches apart.

Bake until golden brown and a toothpick comes out clean (18 minutes.) Cool on a rack for about 15 minutes.

Makes 8 huge scones

or 16 "Wedges"

Flavour Options

Chocolate and Nuts:

$\frac{1}{2}$ cup chopped **bittersweet or semisweet chocolate** and $\frac{1}{2}$ cup chopped and toasted **walnuts** or **pecans**.

***To toast nuts: in 350°F oven, spread nuts on baking sheet, toast, stirring every 2 minutes for up to 8 minutes when brown & fragrant.

Fruit sensation:

1 teaspoon finely grated **orange zest** and $\frac{1}{2}$ cup either **dried cranberries**, **dried currants**, or, chopped **dried apricots**.

Ginger Crunch:

$\frac{1}{2}$ teaspoon ground **ginger** and $\frac{1}{4}$ cup chopped **crystallized ginger**.

Berry Delicious:

I add $\frac{3}{4}$ cup of any **frozen berry or dried fruit**, when it cooks it makes the most delicious and fresh scones.

Cinnayum scones:

$\frac{3}{4}$ cup **raisins** soaked in $\frac{1}{4}$ cup **rum** for 30 minutes and drained with $\frac{1}{2}$ teaspoon **cinnamon**!