

Lemon Scones

Yield: 10-12 scones

2 cups flour
1/4 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup cold butter, diced
1/2 cup buttermilk*
1 1/2 teaspoons lemon zest
raw sugar, optional

Preheat oven to 350°F.

In a large mixing bowl or the bowl of a food processor, mix the flour, sugar, baking powder, baking soda and salt. Cut in the butter until the mixture resembles fine crumbs. Add the buttermilk and lemon zest, processing until just combined.

Transfer the dough onto a floured surface and knead gently six times. Shape into a ball on a lined baking sheet. Pat the dough into a circle about 1/2-inch thick and 8 1/2-inches in diameter. Using a sharp knife, slice the dough into 10 to 12 wedges, being careful not to cut all the way through. Sprinkle with the raw sugar and bake for 20 to 25 minutes, or until the edges are lightly browned.

*Recipe Note: If you do not have buttermilk on hand, sour 1/2 cup of milk with 1 1/2 teaspoons of vinegar or lemon juice.

Source: [Taste of Home](#)