

Lemon/Orange Butter Scones

Ingredients For Lab:

1 cup flour
3 Tbsp sugar
1 & 1/2 tsp baking powder
1/4 tsp baking soda
Pinch salt
Finely grated rind of 1/2 lemon/orange

1/4 cup cold butter
1/4 cup milk
1/4 cup plain yogurt

Ingredients for Home (Full Recipe):

2 cups flour
1/3 cup sugar
1 Tbsp baking powder
1/2 tsp baking soda
pinch salt
Grated rind from lemon or orange

1/2 cup cold butter
1/2 cup milk
1/2 cup plain yogurt

1. Preheat oven to 400 F. Check that rack is in middle position of oven. It's best to bake in the middle so share a cookie sheet with other group.
2. In large bowl whisk together flour, sugar, baking powder, soda and salt.
3. Finely grate rind into dry ingredients and whisk in.
4. With fingertips rub butter into the dry ingredients until fat is size of oatmeal.
Make a well in the center of the ingredients.
5. In glass measure, blend milk and yogurt together with a fork.
Add to dry ingredients with a fork until a soft dough is made.
If required, add extra milk (5 ml at a time) until dough holds together.
6. Flour hands and board well, then turn dough out onto board. Gently knead into a smooth ball.
7. Pat with hands into a 2cm thick disc. Use a sharp knife and cut into 4 or 6 wedges.
8. Transfer to ungreased baking sheet with the wedges 1cm apart but in a circle.
Bake for 10-13 minutes until lightly browned and sides dry to the touch.
9. When scones are done, transfer them to a serving plate and drizzle with the glaze.

Glaze: 1/3 cup icing sugar
1 Tbsp fresh lemon/orange juice

Use a fork to slowly extract the juice from the fruit. Mix with a teaspoon until glaze has the consistency of liquid honey. Use the teaspoon to drizzle on hot scones.