

Lavender Scones

PREP TIME: 15 MINUTES
TOTAL TIME: 30 MINUTES
SERVINGS: 10-12 SCONES

INGREDIENTS:

3 c flour
1/3 c sugar
1/2 t baking soda
2 1/2 t baking powder
1 t salt
3/4 c unsalted butter, cold, and cut in cubes
1 1/4 c buttermilk
1 t pure vanilla extract
2 t dried culinary lavender



hollybakes
category-breakfast; scones

DIRECTIONS:

Preheat oven to 425 degrees. Line two cookie sheets with parchment paper and set aside. Cut butter into chunks with a knife and place in a small bowl.

In a large bowl, combine the flour, sugar, salt, baking soda, and baking powder. Add the cold butter and using a pastry blender or your hands, cut the butter into the dry mixture until all the butter is worked in and it resembles coarse breadcrumbs. Add the lavender.

Make a well in the center of the bowl and add the buttermilk and vanilla extract. Using your hands or a wooden spoon, gently fold until all the dry ingredients are wet. Don't overmix! Dump dough onto a floured surface and pat into a rectangle about 1 1/2 inches thick.

Using a round 3-inch biscuit cutter, cut out circles of dough and place on the cookie sheet. Have only 8 scones per cookie sheet as they spread a bit. (I put the second cookie sheet of scones in the fridge to stay cold while one set bakes.)

Sprinkle with a bit of coarse sugar, if desired, and place in the oven for 12 minutes, or until edges of scones are golden. Transfer to a wire rack to cool completely.