

Lindley Mills Buttermilk Cinnamon Scones



Ingredients

- 2 ¼ cups (10 ounces) Lindley Mills 100% Organic Unbleached All-Purpose Flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 6 tablespoons (3 ounces) unsalted butter (chilled)
- 1 egg (cold)
- 2 teaspoons sugar
- 2 teaspoons of vanilla
- ¾ cup (6 ounces) buttermilk
- 1/3-1/2 cup cinnamon chips (can substitute chocolate chips or dried fruit, for fresh fruit or other wet ingredients reduce buttermilk to ½ cup and 3 tablespoons to keep dough from being too wet)

*Using cold ingredients and putting them together quickly will help your dough hold together. Minimize the time between adding the cold ingredients and putting the scones in the oven for best results.

Directions

1. Preheat oven to 375°F and prepare cookie sheet for baking by lining with baking parchment or non-stick mat
2. Combine flour, baking powder, baking soda and salt in large bowl.
3. Cut the chilled butter into small pea sized pieces, then separate them and add to flour mixture; toss to coat butter with flour. You can use a pastry cutter or your hands, but you want the butter to stay as cold as possible so don't keep warm hands in the dough for too long.
4. Stir in sugar and then any additional ingredients including cinnamon, nutmeg, chocolate chips, fruit, etc.
5. Add in 2 tsp of vanilla.
6. Separate the egg from the yolk and put the yolk in a ¾ cup measuring cup, reserve the egg white for brushing the tops of the scones at the end. Beat up the egg yolk and add buttermilk to fill up the measuring cup. Add the yolk and buttermilk mixture.
7. Lightly combine into a dough ball-less is more on this step! If your dough is too dry add buttermilk a tablespoon at a time until you have a cohesive dough.
8. Make dough into a round and place on parchment paper, mash down until you have a circle of dough about 1.5-2.5 inches thick and cut into desired shapes (usually I slice each round into 8 pieces since they will expand considerably in the oven while baking.) Place them at least ¼ inch apart on the baking sheet so they will be easy to serve and brush some of the remaining egg white over the scones to give them a nice golden color.
9. Bake 15-18 minutes or until lightly browned on top, let sit for 8-10 minutes after they come out of the oven so they can finish cooking and cool slightly, then enjoy!

Make your own creation!

- Substitute almost anything for the cinnamon or chocolate chips, you could also use nuts, fruit, or ground cinnamon and nutmeg. Just be careful when adding wet fruit and reduce the amount of buttermilk so your dough isn't too wet.
- You can use cream or milk in place of buttermilk, but if you do, replace ½ tsp of soda with 2 tsp of baking powder.
- You can always add more/less vanilla to taste.