

Blueberry Lemon Scones

Ingredients:

500 ml A.P. flour
15 ml baking powder
1 ml baking soda
30 ml sugar
1 ml salt
80 ml butter or margarine chilled
180 ml buttermilk
15 ml lemon zest
125 ml fresh, frozen or dried blueberries

Method:

1. Preheat oven to 450 F or 230 C.
2. In a large bowl mix together, flour, baking powder, baking soda, sugar, salt and zest.
3. Cut in margarine until the lumps are the size of small peas.
4. Add blueberries.
5. Add buttermilk and stir until dough just comes together.
Do not overmix.
6. On a lightly floured surface, pat the dough into a circle about ½ inch or 1 cm thick.
7. Cut into wedge shapes and place on an ungreased baking sheet.
8. Brush the tops with milk and sprinkle with sugar.
9. Bake for 12-15 minutes, until golden.