

## Beazley House Scones

*Add Blueberries or Cranberries...and enjoy with your favorite jam & butter or clotted cream\* (if you can get it) for a right English breakfast or high tea.*

Prep Time: 15mins. ❖ Bake Time: 12-15mins. ❖ Serves: 10-12



### Ingredients:

- ❖ 2-¼ C. flour
- ❖ ⅔ C. sugar
- ❖ 1 Tbsp. baking powder
- ❖ ½ tsp. baking soda
- ❖ 3 Tbsp. butter, chilled, grated
- ❖ ⅓ C. buttermilk
- ❖ ½ tsp. orange extract
- ❖ 2 eggs, beaten
- ❖ 1 C. dried blueberries or cranberries
- ❖ 1 tsp. course sugar for sprinkling

### Directions:

Combine dry ingredients in a large mixing bowl. Grate butter into dry ingredients. Then gently work it in with a fork until the mixture is a “course meal” consistency. **Do not over mix!**

Add blueberries or cranberries to dry ingredients until coated.

In another bowl or pitcher, whisk together buttermilk, eggs, & orange extract. Add the wet mixture to the dry ingredients. Stir just until moist.

Spoon batter onto cookie sheet in mounds. Makes 10-12 individual scones. Sprinkle the top of each mound with course sugar. Bake 12-15 minutes at 375° F. Let rest for 10 minutes before serving.

**\*Cook's Note:** Clotted cream is an English tea or breakfast staple. It is a thick cream with high fat content made by heating whole milk and skimming the fat from the top. In the US, it would be classified as butter. But its consistency is more like whipped cream cheese. It is a truly decadent enhancement to our scones.