

Warren's 1st Choice Scones

7 $\frac{1}{4}$ cups all-purpose flour
1 tablespoons baking soda
1 $\frac{1}{2}$ teaspoons salt
1 tablespoon cream of tartar
1 cup & 2 tablespoons butter,
chilled & cut into small pieces
2 $\frac{3}{4}$ cups buttermilk

Optional:

1 cup dried fruit of choice (*chop if larger than cherries*)

Preheat oven to 450° Yield: 16 Large Scones

Blend flour, soda, salt, and cream of tartar in a large bowl. Cut in butter until mixture resembles cornmeal.

Add buttermilk and dried fruit (*if desired*), and mix lightly with a fork until moistened.

Remove dough to lightly floured board and gently knead just to complete mixing. Divide in half and shape each half into a fairly smooth circle, approximately $\frac{3}{4}$ inch thick at center. Do not overwork

Cut each circle into 8 wedges, place on ungreased cookie sheet, and bake for 10 to 15 minutes.

At the side of each baked scone, slice halfway through from point and fill with butter and jam.