

Strawberry Almond Scones

yields eight hefty or twelve slim scones

Ingredients:

3 ½ unbleached cups all-purpose flour
½ cup white sugar
1 tablespoon baking powder
½ teaspoon Kosher salt
¾ cup almonds, toasted and chopped
1 cup butter, cubed and at room temperature
approximately 1 cup buttermilk
1 cup fresh strawberries, chopped and frozen
egg wash, optional but recommended



Procedure:

1. Stir together the flour, sugar, baking powder, salt, almonds and butter.
2. On medium-low speed, “cut” in the butter. It’s right when the mixture looks like coarse meal and the butter pieces are roughly pea-sized.
3. Leave the mixer on and slowly add the buttermilk, pouring it in a long, slow, stream.
4. You will probably not need the full cup of buttermilk; and you’ll be sorry if the dough is too wet.
5. Stop pouring when the dough begins to stick together. It should be crumbly, but not dry. When you press it together between your fingers, it will feel almost satiny, though not slick or wet. Stir in the strawberries. Keep in mind that adding fresh or frozen berries will also add moisture.
6. Turn the dough out onto a very lightly floured cutting board. Pat it out into a circle, approximately nine inches in diameter and maybe an inch and a half thick.
7. Brush top and sides with egg wash, if using.
8. Cut into wedges - eight or twelve according to your preference.
9. Use your knife to transfer the scones to your baking sheet. The dough may try to stick to the cutting board; do not be alarmed.
10. Bake at 400° F. until the edges are golden brown and you cannot stand waiting a moment longer.
11. Let cool on the baking sheet for just a few moments. The are at their very best still warm.

