

Buddha's Hand Scones

FROM "THE BERKELEY BOWL COOKBOOK" BY LAURA MC LIVELY

Ingredients

- 2 c. all-purpose flour
- 1/2 tsp. salt
- 2 1/2 tsp. baking powder
- 3 T. granulated sugar
- 1/2 c. unsalted butter, frozen
- 3/4 c. plus 2 T. cold buttermilk
- 1/2 tsp. vanilla extract
- 3/4 c. finely chopped Buddha's Hand, skin & pith
- 1 T. Demerara or raw sugar



Makes 10

Preheat oven to 425 deg. F. Mix the flour, salt, baking powder, & granulated sugar in a large bowl. Working quickly so the butter stays chilled, grate the frozen butter into the dry ingredients using the large holes of a cheese grater. Lightly work the butter into the dry ingredients with a fork or pastry cutter until the mixture resembles a coarse meal.

Add 3/4 cup of buttermilk, vanilla extract, & Buddha's hand to the flour mixture and stir until just moistened and can be formed into a ball. Place the dough ball on a lightly floured surface and flatten it into an 8-in. circle using your hands. Use a sharp knife dipped in flour to cut the circle into 10 wedges.

Place wedges at least 1" apart on a baking sheet lined with parchment paper. Brush each wedge with the remaining buttermilk and sprinkle with the Demerara sugar. Bake for 15 minutes or until the scones are golden. Remove from the oven & let cool slightly on wire rack before serving.