



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Buttermilk Scones (adapted just slightly from *Tartine*, by Elisabeth Pruet and Chad Robertson)

The measurements are weird because this is half of the recipe in *Tartine's* cookbook. But geez, who needs 5 cups of flour worth of scones? I've also made them slightly smaller (8 recipes for this half-recipe instead of 6, because 6 would have been huge. (Each scone would have 3 tablespoons of butter in it!))

Zante currants are just standard dried currants.

I skip the melted butter and just use milk on top of the unbaked scones.

6 tablespoons zante currants (1.75 ounces) or 3 ounces fresh berries
2¼ + 2 tablespoons (12 ounces) all-purpose flour
1½ teaspoon baking powder
¼ + 1/8 teaspoon baking soda
¼ (1.75 ounces) granulated sugar
½ teaspoon + 1/8 teaspoon salt
9 tablespoons butter, very cold
¾ cup buttermilk
½ teaspoon lemon zest
3 tablespoons unsalted butter, melted
large crystal sugar or granulated sugar for sprinkling

1. Preheat the oven to 400°C. Line a baking sheet with parchment paper or a silicone baking mat.
2. To make the dough, first combine the currants with warm water to cover in a small bowl and set aside for about 10 minutes until the currants are plumped. Drain well. If you're using berries instead of currants, put them in the freezer.
3. While the currants are plumping (or the berries are freezing), whisk the flour, baking powder, and baking soda in a large mixing bowl if making by hand, or into the large bowl of a stand mixer fitted with the paddle attachment. Add the sugar and salt and stir to mix with a rubber spatula. Cut the butter into ½-inch cubes and scatter the cubes over the dry ingredients. If you are using a mixer, pulse on and off so that you don't break down the butter too much. You want to end up with a coarse mixture with pea-sized lumps of butter visible.
4. Add the buttermilk all at once along with the lemon zest and currants. (If you're using berries, don't add them yet.) Mix gently with a rubber spatula by hand or on low speed if using the mixer. Add the berries and continue to mix just until you have a dough that holds together. Be careful not to mash the berries into the dough, or you will color it with their juice. If the mixture seems dry, add a little more buttermilk. You still want to see some of the butter pieces at this point, which will add to the flakiness of the scones once they are baked.
5. Dust your work surface with flour, and turn the dough out onto it. Using your hands, pat the dough into a rectangle about 9 inches long, 5 inches wide, and 1½ inches thick. Brush the top with the melted butter and sprinkle with the sugar. Using a chef's knife, cut the dough into 8 triangles. Transfer the triangles to the prepared baking sheet.
6. Bake the scones until the tops are lightly browned, 25 to 30 minutes. Remove from the oven and serve immediately.