

Albion Manor

Bed and Breakfast

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Almond Blueberry Scones

Ingredients

- 3 1/3 cups flour exactly (run a knife across the top of the scoop to get a level measure)
- 1/2 cup sugar (a bit more is okay)
- 3 tsp baking powder (more or less, but I usually use a bit more)
- 3/4 tsp baking soda
- 1/2 tsp salt (If the margarine/butter you use is salted, you may want to cut back on the salt.)
- 300 grams (10 1/2 ounces or 1 1/4 cups) of really good quality margarine (or you can use butter, but we try to make healthy choices, don't we.)

- 7/8 cups of liquid of which
- 1 1/2 to 2 1/2 tbsp almond extract and make up the rest with
- buttermilk
- 2 eggs

Directions

Put the almond extract into the measuring cup and then top up to 7/8 with the buttermilk. Note: all almond extract are not created equal. I used to get a brand for which I needed only 1 1/2 tbsp. However this is not always available and the brand I now get requires 2 1/2 tbsp. You will have to play with this a bit, but start with 1 1/2 tbsp.

Mix the dry things together. I use a Chinese sieve (one of those things that they use to scoop things out of the wok) to mix all the ingredients together. Then add the marg to make a piecrust-like dough. I use an electric mixer. Add one egg to the buttermilk mixture and mix well.

Add the liquid ingredients to the dry ingredients. Add whatever else you want to add: pecans, currents, cranberries, ginger, about a handful. I like to use dried blueberries with the almond extract.) Blend with a wooden spoon. Don't work it too much.

The dough will be a bit sticky, but you should be able to get it out of the bowl. Don't overwork it. Sprinkle a bit of flour onto a surface and press out the dough about 3/4" thick. Use your cooker cutter, any shape, or a glass with straight sides, dipping it into flour between each use and put the scones onto a baking tray. Brush with a beaten egg. Bake at 350 degrees for 16, 17, 18 minutes, depending on your oven.