



Lemon Butter Scones

Makes 12 scones

2 cups all-purpose flour
1/4 cup sugar
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup cold butter
1/2 cup buttermilk
1 1/2 teaspoon grated lemon peel
Additional sugar

In a medium bowl, combine flour, sugar, baking powder, baking soda and salt. Cut in butter until mixture resembles fine crumbs. Add buttermilk and lemon zest, stirring just until mixed. Turn onto a floured surface; knead gently six times. Shape into a ball. On a greased baking sheet, pat dough into a circle about 1/2 in thick and 8-1/2 in. in diameter. Using a sharp knife, cut wedges in the dough. Sprinkle top with sugar. Bake at 350° for 20-25 minutes or until edges are lightly browned.