

**Ingredients for Buttermilk Blueberry Scones:**

2 cups all-purpose flour  
6 tbsp salted butter  
1/3 cup sugar  
2 tsp baking powder  
1/4 tsp baking soda  
1/4 tsp salt  
1/2 tsp vanilla  
1 egg  
2/3 cup buttermilk  
1 cup blueberries (frozen or fresh)

**For tops:**

2-3 tbsp buttermilk  
1 tsp sugar



**Directions:**

1. In a bowl, combine flour, 1/3 cup sugar, baking powder, baking soda and salt.
2. Cut stick of butter into pieces. Add butter pieces to dry mixture. Using a pastry cutter or your fingers, incorporate butter pieces until mixture resembles coarse crumbs.
3. In a separate bowl combine egg, 2/3 cup buttermilk and vanilla.
4. Add blueberries to dry mixture. Carefully coat blueberries with dry mixture.
5. Create a well in the center of mixture. Add buttermilk mixture all at once to the well.
6. Carefully combine, just until moistened. Pour mixture onto board.
7. Spray hands with cooking oil. This will keep the dough from sticking to your hands when patting out the dough.
8. Cut into shapes and place on a baking sheet.
9. Brush tops with buttermilk and sprinkle with sugar.
10. Bake in a preheated 400(F) oven for 12-14 minutes until golden brown.

Delicious warm or at room temperature.

Makes 10 - 12 scones.

Store in an airtight container for 3 days.

Freeze for up to 3 months.