Simple Cinnamon Scones with Fruit

from ***In Our Grandmothers' Kitchens***

I encourage you to adjust this recipe. You may add a little cinnamon glaze after baking, sprinkle the tops with cinnamon sugar instead of plain sugar, and/or substitute fresh berries for the dried ones. (I used dried ones because fresh aren't yet in season.)

I would avoid frozen fruit, however, as it will make your scones wet.

Ingredients:

1/2 cup sugar
2 cups flour
1-1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) COLD sweet butter
2/3 cup dried tiny blueberries or small pieces of apple
2/3 cup cinnamon mini-chips
2/3 cup buttermilk
1 egg
1/2 teaspoon vanilla
additional sugar as needed (optional)

Ingredients:

Preheat the oven to 350 degrees. Line 2 cookie sheets with parchment or silicone mats.

Combine the sugar, flour, baking powder, baking soda, and salt. Cut in the butter, but be careful not to overmix. Stir the berries into this mixture.

In a separate bowl whisk together the buttermilk, egg, and vanilla. Add the liquids to the dry mixture and blend just to moisten the dry ingredients.

Quickly scoop the dough (it will be moist) into rounds on the prepared cookie sheets. Small rounds will give you about 16 small scones, but you may also make 8 larger scones. Sprinkle sugar on top for added flavor and crunch.

Bake for 18 to 20 minutes for small scones. I imagine large scones (which I did not try) might take a bit longer. Makes 8 to 16 scones.