

## **J.R. Burrows & Company Sweet or Savory Scones**

*Courtesy of John Burrows and **In Our Grandmothers' Kitchens***

### *Ingredients:*

*if you are making sweet scones:*

2 cups flour  
1 teaspoon cream of tartar  
1/2 teaspoon bicarbonate of soda (a.k.a. baking soda)  
1/4 teaspoon salt  
1/4 cup (1/2 stick) cold sweet butter  
3 tablespoons sugar (John says "1/8 cup plus")  
3/8 cup raisins (John says "1/4 cup plus; the original recipe called for sultanas, and he tends to use golden raisins; I couldn't find raisins in my pantry and it was snowing so I substituted dried cranberries)  
3/4 cup buttermilk

*if you are making savory scones:*

2 cups flour  
1 teaspoon cream of tartar  
1/2 teaspoon bicarbonate of soda (a.k.a. baking soda)  
1/4 teaspoon salt  
1/2 teaspoon dry mustard  
freshly ground pepper to taste  
1/4 cup (1/2 stick) cold sweet butter  
1/4 pound sharp cheddar cheese  
3/4 cup buttermilk

### *Instructions:*

Preheat the oven to 450 degrees for the sweet scones; 400 degrees for the savory. Line a jelly-roll pan with a silicone mat.

In a medium bowl whisk together the dry ingredients. Using your fingers, quickly rub in the butter until it is fairly well distributed. Stir in the sugar and raisins (for the sweet scones) or the grated cheese (for the savory), followed by the buttermilk.

Roll or pat the scones onto a lightly floured board. The sweet-scone dough should be about 1/2 inch thick; the savory, about 3/4 inch.

Cut the sweet scones into rounds with a fluted cutter. (I didn't have one so I used heart-shaped cookie cutters.) Cut the savory scones into triangles.

Bake the sweet scones for 10 to 15 minutes; the savory, for 15 to 20 minutes.

John usually makes 8 scones with this recipe; I cut them a little smaller and came up with 12. He adds that tiny cheddar triangles make a lovely appetizer.