

Rhubarb Scones

from In Our Grandmothers' Kitchens

Ingredients:

1 tablespoon plus 1/2 cup sugar
2/3 cup chopped rhubarb
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
1 egg
2/3 cup buttermilk
1/2 teaspoon vanilla
cinnamon sugar as needed

Instructions:

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

Sprinkle the tablespoon of sugar over the rhubarb. Stir and let the mixture sit while you mix the dry ingredients.

Combine the 1/2 cup sugar, the flour, the baking powder, the baking soda, and the salt. Cut in the butter, but be careful not to overmix. Stir the rhubarb into this mixture.

In a separate bowl, combine the egg, buttermilk, and vanilla. Add this mixture to the dry mixture and blend just to moisten the dry ingredients.

Quickly scoop 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 cinnamon sugar on top for added flavor and crunch.

Bake for 18 to 20 minutes for small scones or a bit longer for large ones. Makes 8 to 16 scones.