

This recipe was originally given to me by Kendall Anderegg right after Caitlyn was born. I've tweaked it a bit over the years to make sure that each batch is consistently baked (they were a little too big and wanted to spread a lot). You can doctor this recipe a bit by adding a cup of raisins or dried cranberries after you've mixed in the wet ingredients. It's not a thing that happens in our house.

I prefer a drier Greek yogurt for this recipe. The others have too much moisture and tend to make the scones stickier. I also like a really crunchy raw sugar because it adds a nice 'bite' to the finished scones, but you can use any kind of sugar you want, even colored sugars for a holiday flair.

You can turn these into blueberry (or other) scones. See below.

Ingredients

- 1 cup sour cream or plain Greek yogurt
- 1 teaspoon baking soda
- 4 cups all-purpose white flour
- 1 cup white sugar
- 2 teaspoons baking powder
- 1/4 teaspoon cream of tartar
- 1 teaspoon salt
- 1 cup (2 sticks) butter
- 2 tablespoons milk (optional))
- 1 egg

Glaze ingredients

- 1 egg
- 2 tablespoons milk
- raw sugar

Directions

1. Preheat the oven to 350 °F and line two baking sheets with parchment paper.
2. In a small bowl, blend the sour cream or yogurt with the baking soda and set aside.
3. In a large bowl mix the flour, sugar, salt, baking powder, and cream of tartar.
4. Cut in the butter. Stir in the sour cream or yogurt mixture and one egg until just moistened. You may need to add up to two 2 tablespoons of milk to get the right consistency.
5. Turn the dough out onto a lightly floured surface and knead until smooth. Sprinkle additional flour onto the surface to keep the dough from sticking.
6. Form the dough into a 12 inch "log", cut it into four equal-sized pieces, and flatten each piece into an approximately 4 inch tapered round. Cut each piece into quarters.
7. Place the quarters onto the baking sheets. Whisk the remaining egg and milk in a small bowl and brush the egg / milk mixture onto each scone. Sprinkle raw sugar over each scone.

Bake for 16 to 18 minutes or until evenly browned.

If you want blueberry scones then when you've cut the dough into four pieces, roll each one out into an 8" × 8" square, drop blueberries over the top, then roll the section. After rolling cut the new (flattened) section (it'll look like a biscotti section) into half, then cut each half diagonally to end up with four sections.