

# Classic Buttermilk Scones



These light, flaky and easy-to-make classic buttermilk scones are perfect with jam, lemon curd or just eaten plain with butter.

<b>Course</b>	Breakfast, Brunch
<b>Cuisine</b>	North American
<b>Keyword</b>	Classic, Easy, Freezer Friendly, Mother's Day, Quick
<b>Prep Time</b>	30 minutes
<b>Cook Time</b>	15 minutes
<b>Total Time</b>	45 minutes
<b>Servings</b>	16 scones
<b>Calories</b>	187kcal
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## Equipment

- [Bench Scraper](#)
- [Cheese Grater](#)
- [Mixing Bowls](#)
- [Baking Sheets](#)

## Ingredients

- 3 cups [all-purpose flour](#)
- 1/3 cup [granulated sugar](#)
- 1 tsp salt
- 2 1/2 tsp [baking powder](#)
- 1/2 tsp [baking soda](#)
- 3/4 cup unsalted butter frozen and grated (see post)
- 1 cup buttermilk

## Instructions

1. Preheat oven to 400F. Lightly grease baking pan (I use 1 large cookie sheet, you may need to use 2 depending on how big your pan is) and set aside.
2. In a large bowl, combine 3 cups flour, 1/3 cup sugar, 1 teaspoon salt, 2 1/2 teaspoons baking powder and 1/2 teaspoon baking soda.
3. Add the 3/4 cup butter and cut with a pastry cutter or a fork until the mixture looks coarse (you should see pieces of butter/flour "balls" about the size of chickpeas).
4. Make a well in the middle and add 1 cup buttermilk. Mix until just combined. Don't over mix. Now is the time to add chocolate chips or other goodies, if using.
5. Transfer the dough to a floured surface and divide into 2 equal parts. Lightly knead each into 3/4 inch thick, 6-inch diameter rounds. Cut each round into 8 wedges and place on your

prepared baking pans. Space them out evenly, about 2 inches apart.

6. Bake for 12-15 minutes or until lightly browned. Each oven is different and they brown pretty quickly so watch the oven (don't leave!).
7. Take out of the oven and serve warm.

## **Nutrition**

Calories: 187kcal | Carbohydrates: 23g | Protein: 2g | Fat: 9g | Saturated Fat: 5g | Cholesterol: 24mg | Sodium: 202mg | Potassium: 126mg | Sugar: 4g | Vitamin A: 290IU | Calcium: 57mg | Iron: 1.2mg

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(Nutrition values are estimates only.)