

BLUEBERRY DROP SCONES
submitted by Merianne Myers

Preheat oven to 375
Makes 10 to 12 depending on size

4 cups flour
1 cups sugar, plus a bit extra for garnish
2 Tablespoons baking powder
2 cubes butter, softened
1 egg
1 1/2 cup buttermilk
4 cups blueberries
3 Tablespoons cream

Sift the flour, sugar, baking powder together then blend with soft butter. You can use a processor or mixer or do this by hand. Blend just until you have a crumbly mixture. Do not over mix.

Whisk eggs and buttermilk together then add to crumbly mixture. Fold in blueberries.

Form dough by hand into the size scone you desire. These are rustic, do not overdo the handling. Place 6" apart on a lightly greased baking sheet. Brush tops with cream and sprinkle with extra sugar.

Bake just until scones start to show some color, about 15 minutes depending on size, then turn temperature down to 350 and continue baking until scones are golden brown on top and spring bake when pressed in the middle, approximately another 15 minutes.

Remove scones to a rack to cool.

These are wonderful just as is. They are over the top when split, toasted and spread with blueberry preserves or Linda's Blueberry Compote (see recipes). Leftover scones can be left out to dry, cut into little cubes, tossed with a bit of melted butter and toasted in the oven to make sweet, tender croutons for sprinkling on custard, pudding or fresh spinach salad with blueberries, toasted almonds and blueberry vinaigrette.