



Rhubarb Scones

Makes 8-9 scones

Ingredients:

- 2 ¼ cups unbleached all purpose flour
- 1 Tbsp baking powder
- ¼ tsp salt
- Scant ½ cup granulated sugar
- 1 stick cold salted butter, cut into ¼ inch pieces
- 1 tsp pure vanilla extract
- ½ cup cold kefir, buttermilk or half and half
- 1 ¼ cup fresh rhubarb, cut into smallish pieces (⅓ inch approximately)
- 1 Tbsp sparkly white sugar (to top the scones before baking)

Instructions:

Preheat the oven to 375 degrees with the shelf in the middle. Get out a baking sheet and line with parchment.

Place the flour, baking powder, salt and sugar in a stainless steel mixing bowl and mix together. Add pieces of butter and mix in using a pastry blender or two forks until coarse crumbs form. Combine the vanilla and kefir/buttermilk and pour into the mixture, stirring until it starts to come together. If it is really dry, add another tablespoon of kefir. Mix just a bit until it is one piece with very little dry flour.

Pat the dough into a 11 x 6 even rectangle. Lightly sprinkle the top with sparkly sugar. I do run a rolling pin over the top so it is even. Cut the dough into nine pieces with a 3-inch oval cookie cutter, then re-roll the scraps to make the final one or two - or cut the dough into 8-9 squares/rectangular pieces.

Gently place the scones on the parchment lined cookie sheet, at least two inches apart, and bake for 20-22 minutes until just starting to brown. Remove the scones on the parchment to a cooling rack. Leftover scones store well at room temperature in a sealed container for three days or in the freezer for up to a month. Gently reheat before serving if you want them to taste fresh!