



Vista D'oro Farms Buttermilk Scones

4 1/2 cups flour
1 cup sugar
1/3 cup baking powder
1 cup cold unsalted butter
4 eggs
1 cup buttermilk

1. Sift together dry ingredients.
2. Cut in butter with pastry cutter.
3. Whisk eggs & buttermilk together.
4. Combine wet ingredients with dry and knead together gently.
5. Roll out on well floured surface and cut out scones to desired size.
6. Bake in 375 oven for 10-12 minutes.

Yield 24 scones

Enjoy with Vista D'oro Farms Jams!