

Buttermilk Scones (Amy Hogan)

2 pkg. dry yeast
¼ c. warm water
1 qt. buttermilk, warm
2 eggs
2 T. sugar
2 T. vegetable oil
1 T. baking powder
1½ t. salt
½ t. baking soda
8 c. flour, approximately

Soften yeast in warm water. Let stand 5 minutes. Mix warm buttermilk, eggs, sugar, vegetable oil, baking powder, salt, baking soda, 4 cups flour and dissolved yeast. Beat until smooth. Add remaining flour to make soft dough. Cover. Let rise until double in bulk. Punch down. Cover and refrigerate overnight. Just before frying, roll out on a floured surface. Cut into 2½" x 3½" rectangles and fry in hot (365°) fat until golden brown on one side. Flip over. Brown other side. Drain on paper towel. Yields 4 – 5 dozen scones. Make honey butter and serve with scones.

Honey Butter

1 c. butter
1¼ c. honey
1 egg yolk (optional)

Combine and beat with electric mixer for 10 minutes.