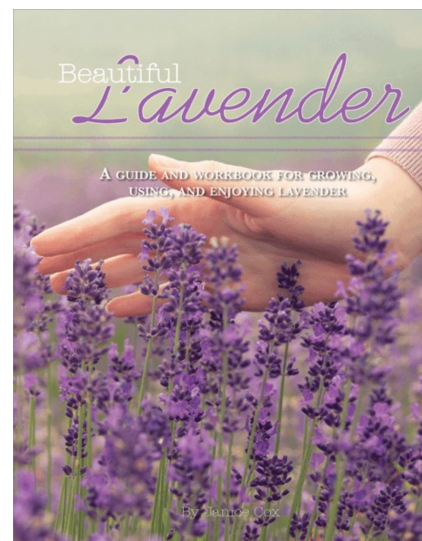


Lavender Scones

by Janice Cox

Author of "Beautiful Lavender"

These sweet, fragrant scones are a great way to start your day, or serve with tea when you need a relaxing break. Make sure you use 100% organic lavender (as you don't want to ingest pesticides). If you don't have lavender in your garden, purchase culinary lavender at supermarkets or natural food shops.



Ingredients

- 3 cups flour
- 3/4 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon dried lavender buds
- 1 teaspoon salt
- 1/2 teaspoon baking soda

- 3 /4 cup (1 & ½ sticks) cold butter cut into cubes
- 1 teaspoon vanilla
- 1 cup buttermilk



Directions

- Preheat oven to 425 degrees F.
- Line a large baking sheet with parchment paper.
- In a food processor, or by hand, mix together all of the dry ingredients. Add the cold butter and process or mix by hand until mixture resembles coarse meal.
- Add the vanilla to the buttermilk.
- In a large bowl, add the wet ingredients to the dry ingredients and stir until you have a "shaggy" dough.
- Transfer to a lightly floured surface and knead a few times, until a dough forms. Divide the dough in half, and pat into two 8 inch rounds. Cut the rounds into 8 wedges each and place the wedges on a large cookie sheet.
- Bake for 13 -15 minutes until golden brown.
- Transfer to a wire rack and let cool.

Yield: 16 Scones