Swiss Scones

“Welcome change from the usual muffins, these scones have a very delicate taste and are wonderful with scrambled eggs or simply with a bowl of fresh fruit.” — Lily Vieyra

1 1/4 cups all-purpose flour
1/4 cup sugar
1/4 teaspoon baking soda
1 1/4 teaspoons baking powder
1/4 teaspoon salt
1/2 cup cold butter, cut in small pieces
1/2 cup golden raisins, dates, or chocolate chips
Grated zest of 1 small orange
1/2 cup buttermilk (or 1/2 cup milk with 1 tablespoon lemon juice)
Enough cream or milk to brush top of scones
2 tablespoons sugar mixed with 1/4 teaspoon ground cinnamon

Scrambled eggs or fresh fruit

Preheat the oven to 425°F. Place the flour, sugar, baking soda, baking powder, and salt in a medium bowl and mix well. Cut the butter into the flour mixture with a pastry cutter, until it resembles coarse meal. Add the raisins and orange zest. Add the buttermilk and mix with a fork until the dough leaves the sides of the bowl. Place the dough on a floured board and pat into a circle or rectangle 1/2” thick. Cut in 2” circles or hearts with a cookie cutter and place on a lightly greased cookie sheet (parchment paper also works). Space about 1 1/2” apart. Brush the tops with the cream and sprinkle with the sugar-cinnamon mixture (avoid getting sugar on the cookie sheet as it will burn). Bake 12 – 14 minutes, until the tops are lightly browned. Serve fresh from the oven or let cool and place in an airtight container. Scones can be stored 1 – 2 days. Yield: 12 scones.