

Suzanne Barry's Scones

2 ½ cups flour
2 tablespoons to ¼ cup sugar
2 ½ teaspoons baking powder
½ teaspoon baking soda

Mix all dry together well.

Cut in ½ cup butter (cold from fridge) til fairly fine (about the size of frozen peas). Gradually add 2/3 cup to 1 cup of buttermilk, turning bowl as you do, using a fork, until just moistened.

Turn out on floured board and lightly form into round.

Place on greased sheet and press down. Sprinkle with sugar and cut through into triangles. (Use the back side of a sharp knife or scraper.)

Bake at 350 – 375 F degrees for 20 – 25 minutes.

NOTE: If you don't have buttermilk, use regular milk and add approximately 1 ½ tablespoons lemon juice or orange juice with zest; or 1 tablespoon vinegar. Any of these will "sour" the milk.

NOTE: You can add dried fruit or other ingredients as desired.

On Fri, Nov 6, 2015 at 11:03 PM, Suzanne <speck@nbnet.nb.ca> wrote:

J Darrell---You are such a dear to think of my scone recipe for your friend's cookbook, and what a unique gift for her husband.

It is not a family recipe, but it does have a story---surprise, surprise!! Who would think that I would have a story? When Joan was so unwell with Alzheimer's disease, many of her old

friends would ask about her, but would not go to see her etc. etc. However, a friend from our book club with the unlikely name of Earlene asked me to bring Joan for tea one afternoon. It was a beautiful day and she lives in Oak Point, and from her deck it is possible to look all the way to the Miramichi Bay. It was a beautiful afternoon, and she served this scone with homemade jam and lovely tea. She had a huge grapevine winding around the pergola at the end of the deck, and there were many hummingbirds flitting about. It was a memorable afternoon. I found it very touching as she was so thoughtful and I know it meant a great deal to Joan even though she could not express herself very well. I called to thank her and asked for the recipe, which she immediately gave to me. I never make the scone without thinking of that day and the kindness of Earlene. It was a lesson for me to actually do something for a person, and not just give lip service.

Heaven only knows how many times I have made that scone and people always love it. I have passed on the recipe to anyone who asks, so I am sure it is popular whenever and wherever it is made.

Love to all of you.

Suzanne in Loggieville beside the fire.