

A Recipe From *tikkido*

Blueberry Scones

<https://tikkido.com/blog/blueberry-scone-recipe>

Ingredients:

- 4 cups all purpose flour
- 3/4 cup sugar
- 2 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 1 teaspoon salt
- 1 cup (2 sticks) of cold butter
- 1 large egg
- 1 cup plain yogurt or sour cream
- [some freeze-dried blueberries](#)

Instructions:

1. Combine all dry ingredients in a bowl.
2. Cut in the cold butter until the butter is in pea-sized lumps.
3. Add the beaten egg and yogurt or sour cream, and mix just until combined into a firm dough.
4. Gently knead in freeze dried blueberries to taste.
5. Divide dough in half, pat each portion of dough into a circle about 10" in diameter, and cut into eight equal wedges using a sharp knife.
6. Bake at 350 degrees Fahrenheit for approximately 15 minutes, until the scones just start to turn golden at the edges.

