

A Recipe From *tikkido*

Rhubarb Scones

<https://tikkido.com/blog/rhubarb-scones-recipe>

Rhubarb Scones:

- 4 cups flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1 teaspoons baking soda
- 1/4 teaspoon cream of tartar
- 1 teaspoon salt
- 1 cup (2 sticks) butter, cold
- 1 teaspoon vanilla or vanilla bean paste
- 1 egg
- 1 cup plain yogurt or sour cream
- 1 ½ cups finely chopped rhubarb

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine dry ingredients in a large bowl.
3. Cut in cold butter, until the butter is in pea-sized chunks.
4. Add wet ingredients and rhubarb and mix until it comes together to form a stiff dough. (It can be helpful to use hands to mix at the end.)
5. Divide dough in half. Pat each half of the dough into a 10" diameter circle, and cut each disk into eight equal wedges.
6. Place unbaked scones on a parchment-lined baking sheet and bake for 15 minutes.

