

Golden Lavender Scones

3 cups of all-purpose flour
½ cup sugar
1 tablespoon plus 1 teaspoon of dried lavender
1 tablespoon of baking powder
1 teaspoon baking soda
1 teaspoon salt
¾ cup cold unsalted butter, cut into small cubes
1 large egg, slightly beaten
¾ cups of buttermilk
1 cup fresh blackberries
¼ cup honey
1 beaten egg
Gold decorative sugar

Preheat oven to 400 degrees.

In a mixing bowl, sift dry ingredients together (flour, sugar, lavender, baking powder, baking soda, and salt). Cut butter in to the dry ingredients until butter is in small bits, smaller than a pea. In another bowl, combine lightly beaten egg and buttermilk and beat together. Add this to the flour mixture, stirring to make a soft dough. Fold in blackberries gently.

Turn dough onto a floured surface and knead about 15 times. Roll or pat into a 1-inch thickness. Cut into 2 inch rounds. Brush each one with the lightly beaten egg and sprinkle with the decorative sugar. Bake for 15-18 minutes, until golden brown. Makes about 2 dozen small ones or 12 bigger ones.

