

## Kathi LeSueur's Ginger Scones

1 $\frac{3}{4}$ c flour	$\frac{1}{4}$ # (1 stick) butter, frozen
2 tsp. baking powder	$\frac{1}{2}$ c candied ginger*
$\frac{1}{2}$ tsp. salt	zest from one orange
1 tsp. ground ginger	$\frac{3}{4}$ c buttermilk**
$\frac{1}{2}$ tsp ground cardamom	coarse sugar
1 tabl. sugar	

1. Preheat oven to 425 degrees.
2. Combine flour, baking powder, salt, ginger, sugar and cardamom with a whisk in a large bowl.
3. Shred frozen butter on a box grater or food processor. Combine with dry ingredients using fingers.
4. Add candied ginger and zest. Add  $\frac{2}{3}$  cup of buttermilk and stir with a fork until just combined.
5. Drop dough onto a a floured cutting board and knead only until dough just begins to form.
6. Form into a flat circle. Cut in  $\frac{1}{2}$  and place one on top of the other. Repeat and form into an 8 inch round. Brush with the rest of the buttermilk and sprinkle with coarse sugar.
7. Cut into eight (8) wedges and bake on a parchment paper lined sheet about 15 minutes, until the tops are brown.
8. Cool on a wire rack.

\*Finely chopped dried blueberries, cherries, mango or other fruit may be substituted.

\*\*Buttermilk can be made by combining 1 tbl. fresh lemon juice and a scant cup of regular milk allowing it to sit for 10 minutes at room temperature.