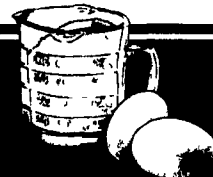




Home on the Range



Distinctive Scones

RUSSIAN TEA CAKES

1 cup soft butter
1 teaspoon vanilla
¼ teaspoon salt
½ cup sifted powdered sugar
2¼ cups sifted flour
¾ cup finely chopped nuts
Mix thoroughly the butter, sugar, and vanilla. Sift together the flour and salt and stir in butter mixture. Mix in chopped nuts (your favorite variety). Chill dough, then roll into 1-inch balls. Place on ungreased baking sheets. Bake at 400 degrees for 10-12 minutes. While still warm, roll in confectioners sugar. Cool. Roll in sugar again.

LEMON CREAM (CURD) TO USE WITH SCONES

5 eggs
2 cups sugar
5 ounces unsalted butter (melted)
Juice and finely grated rind of 3 lemons
Beat the eggs at high speed till thick and lemon colored. Gradually add sugar. Add melted butter while beating. Add juice and rind. Place on top of double boiler over hot water on medium heat. Cook uncovered, stirring constantly -- about 10 minutes until thick. Makes 3 cups.

Shirley J. Orfanella
Quarryville

WHOLE WHEAT AND RAISIN SCONES

1 cup whole wheat flour
¾ cup white flour
2 tablespoons sugar
1 teaspoon baking soda
1 teaspoon cream of tartar
Dash of salt
3 tablespoons unsalted butter
3 tablespoons lard
1 egg
¼ cup buttermilk
½ cup raisins

Heat oven to 400 degrees. Butter a baking sheet; set aside.

In bowl, stir together both flours, sugar, baking soda, cream of tartar, and salt. With a pastry cutter or your fingers, cut the lard and butter into the dry ingredients until it resembles oatmeal. Beat the egg and mix it with the buttermilk. Add this to the dry ingredients and add raisins.

Form into ball (it will be sticky). Turn onto well floured surface. Knead 3-4 times and roll out to 1-inch thickness. Cut the dough into 3-inch rounds (can use glass dipped in flour). Place on pan 2 inches apart. Brush with milk. Bake in preheated oven for 20 minutes. Makes 8 scones.

Shirley Orfanella
Quarryville

CHOCOLATE CHOCOLATE CHIP MUFFINS

1¼ cup flour
¼ cup cocoa
2½ teaspoons baking powder
¼ teaspoon salt
6 tablespoons cold unsalted butter
½ cup confectioners' sugar
½ cup heavy cream
2 large eggs
2 teaspoons vanilla
6 ounces (1 cup) chocolate chips

In large bowl, combine dry ingredients and butter. Using pastry blender, cut in butter until coarse crumbs form.

In small bowl, whisk together heavy cream, eggs, and vanilla. Pour over dry ingredients, add chocolate chips and stir to form dough. Knead dough lightly in bowl about 10 times. Scrape dough onto lightly floured work surface and shape into 7½-inch round disc. Transfer to plate, cover with plastic wrap and chill 30 minutes.

Preheat oven to 375 degrees. Remove dough from refrigerator and cut dough into 12 wedges. Transfer scones to ungreased baking sheet and sprinkle tops with confectioners' sugar. Bake 20-22 minutes until set. Cool. Makes 12 scones. For larger scones cut into 8 wedges.

Sharon Garber
Elizabethtown

CHOCOLATE CHIP SCONES

4 cups flour
3 tablespoons sugar
4 teaspoons baking powder
½ teaspoon salt
½ teaspoon cream of tartar
¾ cup cold butter
1 egg (separated)
1½ cups half and half cream
1½ cups chocolate chips
Additional sugar

In a bowl, combine the first five ingredients; cut in butter until crumbly. In a bowl, whisk egg yolk and cream; add to dry ingredients just until moistened. Stir in chocolate chips.

Turn onto a floured surface; knead 10 times. Divide dough in half. Pat each portion into a 7-inch circle; cut into 8 wedges. Place on greased baking sheet.

Beat egg white till frothy; brush over wedges. Sprinkle with additional sugar. Bake at 425 degrees for 15-18 minutes or until golden brown. Makes 16 scones.

Sharon Garber
Elizabethtown



Scones originated in Scotland and are associated with high tea in the British lifestyle. Today, Americans serve scones for breakfast, brunch, supper, and at snack time.

APPLE CHEDDAR SCONES

1¾ cups flour
2 tablespoons sugar
1½ teaspoons baking powder
½ teaspoon salt
¼ teaspoon baking soda
¼ cup cold butter
1 cup sour milk or buttermilk
1 cup shredded cheddar cheese
1 cup diced, peeled apples

In a bowl, combine the first five ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in sour milk, just until moistened. Gently fold in the cheese and apples.

Turn onto floured surface; knead 10 times. Divide dough in half. Pat into 6-inch circles. Cut into 6 wedges. Place on a greased baking sheet. Bake at 450 degrees for 10-12 minutes or until golden brown. Makes 12 scones.

Sharon Garber
Elizabethtown

PUMPKIN-GINGER SCONES

½ cup sugar, divided
2 cups flour
2 teaspoons baking powder
1 teaspoon cinnamon
¾ teaspoon ginger
½ teaspoon baking soda
½ teaspoon salt
5 tablespoons butter, divided
1 egg
½ cup solid pack pumpkin
¼ cup sour cream

Preheat oven to 425 degrees. Reserve 1 tablespoon sugar. Combine remaining sugar, flour, baking powder, cinnamon, ginger, baking soda, and salt. Cut in 4 tablespoons butter with pastry blender until mixture resembles coarse crumbs. Beat egg in small bowl. Add pumpkin and sour cream; beat until well combined. Add pumpkin mixture to flour mixture; stir until mixture forms soft dough that leaves side of bowl.

Turn dough out onto well-floured surface. Knead 10 times. Divide in half; shape each into a ball. Flatten each ball into a 6-inch circle. Cut each circle into 8 wedges. Place 1-inch apart on an ungreased baking sheet. Melt remaining 1 tablespoon butter. Brush tops of wedges with butter and sprinkle with reserved sugar. Bake 10-12 minutes or until golden brown. Cool 10 minutes. Makes 6 scones.

Sharon Garber
Elizabethtown

Featured Recipe

Scones originated in Scotland and have been an integral part of the British lifestyle for hundreds of years.

Lightly sweet and crumbly, scones were enjoyed most notably at high tea.

Today, scones come in all flavors and can be served for breakfast, brunch, supper, or snack time.

Sweeter than biscuits, more delicate than bread, and healthier than cake, scones compliment tea, coffee, cheese, soup, stews, and more.

Sharon Garber, Elizabethtown, sent in a wonderful collection of recipes for scones. She writes, "I enjoy making and serving scones. Scones are so versatile. Most of the ingredients are basic ones that I have on hand. Also, fruits and nuts can be changed to suit one's taste. The sizes can be made smaller or larger according to your likes."

Sometimes, lemon curd or other toppings are served with scones. Here is Sharon's recipe for the traditional raisin scone and lemon curd.

RAISIN SCONES

2 cups flour
2 tablespoons sugar
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon baking soda
½ teaspoon nutmeg
½ cup cold butter
1 cup raisins
¾ cup buttermilk
1 egg white
Additional sugar

In a bowl, combine dry ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in raisins and buttermilk just until moistened.

Turn onto floured surface; knead gently 6-8 times. Divide in half; shape each into a ball. Flatten each ball into a 6-inch circle; cut each circle into 8 wedges. Place 1-inch apart on greasing baking sheet.

Beat egg white until foamy; brush over scones. Sprinkle with sugar. Bake at 425 degrees for 12-15 minutes or until golden brown. Makes 16 scones. Serve with Lemon Curd and Devonshire cream.

LEMON CURD

2-3 lemons
¼ cup butter
¾ cup sugar
2 eggs

Grate lemon to remove zest. Squeeze lemons to make ½ cup lemon juice. Combine juice and zest with the butter and sugar in a 4 cup microwave container. Microwave uncovered for 1½-2 minutes. Beat eggs and add to mixture. Microwave at 50 percent power for 1-2 minutes uncovered. Stir every 30 seconds till thick. Makes 1½ cups. Lemon curd can be refrigerated for 2 weeks or frozen for later use.

Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

November

- 15 — Hunting Recipes
- 22 — Thanksgiving Dinner
- 29 — Cooking With Lamb

December

- 6 — Gifts From The Kitchen

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