Sourdough Scones

Time 30 minutes

Ingredients

- 2 1/2 cups flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1/2 cup sugar
- cinnamon or other spices
- 1/3 cup butter (cold or frozen)
- 1 1/4 cup wet sourdough starter
- raisins or other mix-ins
- coarse sugar for sprinkling

Steps

1. In large bowl, whisk together:
2½ cups flour, ½ tsp salt, 1 tsp baking soda, 1 tsp cream of tartar, ½ cup sugar, cinnamon or other spices.
2. Grate 1/3 cup butter (cold or frozen) into mixture, tossing lightly.
3. Add 1 ¼ cup wet sourdough starter, mix in by hand, working and kneading until a soft dough ball forms.
4. Mix in raisins or other items.
5. Press dough onto countertop with hands, flattening into a ½" thick round.
6. Cut into pie-slice triangles, place on baking mat, sprinkle with coarse sugar.
7. Bake at 400F for 15 minutes.

Notes

Dad likes the regular scone recipe better than the sourdough version.