Sour Cream Scones

Time 20-40min

Ingredients

- 1 c sour cream
- 1 tsp baking soda
- 4 1/4 c flour
- 1/2 c sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 c frozen butter
- zest from 2 oranges
- 1 egg
- 1 tbsp vanilla
- 1 c raisins or cranberries
- sprinkles of demerara sugar for top

Steps

1. Small bowl. Blend 1 c sour cream and 1 tsp baking soda, set aside (it will grow and get foamy).
2. Whisk 4 1/4 cup flour, 1/2 cup sugar, 2 tsp baking powder, 1/2 tsp baking soda, and 1/4 tsp salt.
3. Grate in 1 cup frozen butter with cheese grater, stirring into flour to keep from clumping.
4. Grate in orange zest from 2 oranges.
5. Mix 1 egg and 1 tbsp vanilla into sour cream mixture, then mix into flour.
6. Add 1 cup raisins/cranberries. Preheat oven to 400F.
7. Dough will be crumbly and dry. If at all warm, put in fridge off and on to keep cold.
8. Roll out into 12x16 rectangle, 1" thick, fold up in thirds, roll out again. Do this 3 times. Back in fridge if sticky.
9. Final rectangle, split lengthwise with cutter, then into small triangles, onto baking sheet.
10. Sprinkle demerara sugar on top.
11. Bake one sheet at a time for 15-18min. Keep other in fridge covered with plastic wrap.

Notes

You can change the flavors and add-ins for different scones!