



## Gingerbread Scones

from The School House Bed + Breakfast in Historic Rocheport, MO

### Ingredients:

2 cups flour  
1 cup sugar  
2 tsp baking powder  
1/4 tsp baking soda  
1 tsp ground ginger  
1 tsp ground cinnamon  
1/2 cup butter  
1/3 cup molasses  
1/2 cup buttermilk  
1 large egg

### Directions:

Preheat oven to 425 degrees.

Grease a baking sheet (or use silicone mat).

In a large bowl, combine first 6 dry ingredients.

Using a pastry blender cut in the cold butter until the mixture resembles coarse crumbs.

In a small bowl, combine the molasses, buttermilk, and egg.

Add to dry mixture, blending with a fork until the mixture clings together and forms a soft dough.

Turn the dough out onto a lightly floured surface and knead gently 5 or 6 times.

Pat the dough into an 8-inch round.

Cut into 8 wedges (biscuit cutter can also be used for round scones).

Place the scones 1/2 inch apart on the prepared baking sheet.

Pierce the tops with the tines of a fork.

Optional: Brush with milk and sprinkle tops with sugar.

Bake for 15 to 18 minutes or until golden brown. Serve warm.

Also good with butter, orange marmalade or whipped Devonshire cream.

*Note: My two secrets to scones are: always use cold butter, not margarine, and I handle the dough as little as possible. This gives them a tender, flaky texture.*

Yield: 8 large scones

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[www.schoolhousebb.com](http://www.schoolhousebb.com)