

## LAVENDER SCONES WITH RASPBERRY JAM

2 cups all-purpose flour  
1/4 cup lavender sugar  
(or 1/4 cup sugar plus 2 tablespoons lavender flowers)  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup chilled butter  
1/2 cup buttermilk  
raspberry jam

In a medium bowl, combine dry ingredients. Cut in butter until mixture resembles dry crumbs. (This is better achieved in a food processor) Add buttermilk and hand stir until just mixed.

Turn onto a floured surface and knead 4 or five times, shape into a ball, and flatten to about 1/2 inch thick on a baking sheet. Use a knife to cut the dough into 8-10 pieces.

Sprinkle with a bit of remaining sugar. Bake at 350 for 20-25 minutes or until lightly browned.

Bake 20-25 minutes, or until light golden brown. Cool slightly and spread with raspberry jam.



*Recipe courtesy of Jennifer Raper, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)*