

Buttery Sourdough Oven Scones

Makes 6 – 12* depending on the size

Ingredients

- 1 cup (120g) plain cake flour
- 2 teaspoons baking powder
- ¾ teaspoon salt (omit if using salted butter)
- 8 tablespoons (113g) (un)salted butter, cold
- 1 cup (227g) sourdough starter, unfed/discard



What to do

1. Preheat the oven to 425°F (220°C) – best towards the upper third of the oven.
2. Grease a baking sheet, or line with parchment.
3. Combine the flour, baking powder, and salt if using. Rub/cut the butter into the flour until the mixture resembles uneven crumbs.
4. Add the starter, mixing (pulse if using a food processor) gently until the dough pulls together.
5. Turn the dough out onto a lightly floured surface and gently pat it into a round and then roll gently to about 2,5cm thick.
6. Use a sharp 6 cm biscuit cutter to cut four rounds, cutting them as close to one another as possible. Gently push and pat the scraps into a rectangle. Cut two more scones. Finally, pull the last scraps together into round; the final scone will probably be slightly smaller than the others.
7. Place the biscuits onto the prepared baking sheet, leaving about 5cm between them because they spread as they bake.
8. Bake in the upper third of the oven until they're golden brown (20 – 25 minutes).
9. Serve warm. When they've cooled and to store, wrap in plastic, and store at room temperature for several days. They freeze well.



Notes:

- Based on [this recipe](#).
- Freshly baked using a smaller cookie cutter, these make fabulous canapé sized scones to serve with savoury or sweet accompaniments.

