

## Blueberry-Ginger Buttermilk Scones

Based on the green apple scones in Cheryl Sternman Rule's book *Yogurt Culture*, which are in turn from her friend Coco Morante, these blueberry gems don't actually contain yogurt. Buttermilk gives them their signature tenderness! I've tested these scones with both regular all-purpose flour and pre-made gluten-free blends (Pamela's and Domata brands). Both methods work; you'll need to flour the board you use to form and cut the scones a bit more if you're using gluten-free flour, to prevent the dough from sticking to the board. Brush any remaining flour off the scones before baking.

Makes 8 scones.

2 1/3 cups all-purpose flour (regular or gluten-free), plus more for forming scones  
1/4 cup light brown sugar  
2 teaspoons baking powder  
1 teaspoon ground ginger  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
1/2 cup (1 stick) cold unsalted butter, cut into 10 pats  
3/4 cup plus 4 tablespoons lowfat buttermilk, divided  
1 large egg  
1/2 teaspoon vanilla extract  
1 cup fresh or frozen wild blueberries\*  
1 1/4 cup confectioners' sugar, sifted

\*If you use frozen blueberries, you may find you need a little extra flour on your work surface to prevent the dough from sticking.

Preheat the oven to 400 degrees F, with a rack in the center of the oven. Line a baking sheet with parchment paper and set aside.

In a large work bowl, whisk together the flour, brown sugar, baking powder, ground ginger, baking soda, and salt. Add the butter, and, using your fingertips or a pastry cutter, squish the butter into the flour mixture until all the chunks are about the size of large peas.

In a small bowl, whisk together 3/4 cup plus 2 tablespoons of the buttermilk (reserving 2 tablespoons for the glaze), the egg, and the vanilla until smooth. Pour the liquid mixture over the flour and butter mixture, and mix with a wooden spoon just until it forms a big shaggy mass. Using floured hands, knead the dough a few times, until it begins clumping together. Add the blueberries, then knead a few more times, until you have a cohesive dough. (It's okay if the blueberries get smashed.)

Turn the dough out onto a floured board and pat it into a 7-inch circle about 1 1/4 inches thick. Using a large knife, cut the dough into 8 wedges, like you're cutting a pizza, and arrange the wedges on the prepared baking sheet with plenty of space between them.

Bake the scones for 18 to 22 minutes, until the scones are firm on top and the undersides are golden brown. Once they've cooled enough to touch, transfer the scones to a rack to cool completely.

While the scones cool, in a medium bowl, whisk together the confectioners' sugar and the remaining 2 tablespoons buttermilk until a thick glaze forms. Drizzle or pour the glaze over the warm scones. Serve immediately, or let the glaze harden as the scones cool completely and serve.