

Norah's Dancing Dream Scones

(Chapter Thirteen in Pavlova in a Hat Box, Sweet Memories & Desserts)

Ingredients:

- 2 1/4 cups unbleached all-purpose flour (wee bit more for handling)
- 1/4 cup brown sugar, or less (jam makes it sweet enough)
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 stick cold unsalted butter
- 1/2 cup buttermilk
- 2 medium eggs
- 1 tsp. vanilla
- zest of an orange
- a few drops of orange juice
- 3/4 to 1 cup cup marmalade
- melted butter
- sanding sugar (coarse sugar)



Directions:

- 1) Set oven at 375 degrees; line parchment paper on cookie trays; mix dry ingredients into a large bowl; cut butter into small pieces and add to dry mixture; mix with pastry cutter (I couldn't bake without this gadget) or use fingers to break up into small pea-sized pieces; butter should remain solid.
- 2) In a small bowl, whisk together buttermilk, eggs, orange zest and drops thoroughly; add to dry mixture and barely combine.
- 3) On a well-floured surface, divide dough into two pieces (if sticky, add a little flour, but not too much); don't knead, but gently pat into two disks about 3/4 inch thick and 7 inches in diameter (give and take).
- 4) Spread marmalade or jam over one disk (leave 1/2 inch around edge of disc) and top with other disc, pinching sides and pressing down; brush with melted butter and sprinkle with sugar; use a sharp knife to slice circle into 8 triangular wedges on baking sheet, leaving some space between them; chill until firm (20 min.).
- 5) Bake for 20 to 25 minutes, rotating sheets halfway; scones should be golden and it's fine to have some bubbling marmalade peeking out.