

Brookside Inn's Oregon Blueberry Scones

Yields 8 to 10 scones

Here at the Inn, we have had many requests for this recipe. I usually just gave a copy of the two pages from "Cooks Illustrated" we started with. However, we have altered it slightly and added some variations. We have a photo of the scones on our website. We like this recipe because most of the work can - and should - be done the night before.

8 oz (1 stick)	Frozen Butter
2 cups	Flour
½ cup	Sugar
2 Tbs	Baking Powder
¼ Tsp	Baking Soda
1 Tbs	Kosher Salt
½ cup	Sour Cream
½ cup	Whole Milk
1 ½ cups	Oregon Blueberries – Fresh or Frozen
2 Tbs	Raw Sugar
3 Tbs	Egg Wash

The night before:

Grate butter with a cheese grater – use the large holes – and return to the freezer.

1. Combine Sour cream and milk and return mixture to refrigerator.
2. Combine dry ingredients in a mixing bowl and refrigerate.
3. If you are using fresh berries, lay them on a sheet pan and freeze.

Next morning (at least 60 minutes before service):

1. Pre heat oven to 400°.
2. Combine butter and dry ingredients thoroughly.
3. Add milk and sour cream.
4. Mix until dough comes together.
5. Turn out on floured work surface.
6. Knead lightly (3 or 4 turns).
7. Return the dough to the bowl and refrigerate.

30 minutes prior to service:

1. Turn out on floured work surface.
2. Roll dough out into a rectangle approximately 12 by 18.
3. Distribute berries evenly over the dough and press into dough.
4. Using a bench scraper, roll the dough into an 18 inch log – flatten slightly.
5. Paint with egg wash and sprinkle with Raw Sugar.
6. Cut into triangles and place on greased or non-stick sheet pan.
7. Bake 12-15 minutes.
8. Allow to cool slightly.

Variation for filling –

- Blackberries or raspberries.
- Strawberries or peaches. Dredge these in a little sugar to hold moisture.
- Apples, pears or Asian pears poached in desert wine and spices.
- Brown sugar, molasses, cinnamon and crushed hazelnuts.
- Crumbled bacon and gruyere cheese.
- Caramelized onions and a mild blue cheese.