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SCOTTISH DROP SCONES

Ingredients

Dry Ingredients

2 ½ cups All Purpose flour
¾ cups whole wheat flour
¾ cups rolled oats
½ cups cane sugar
1 tbsp baking powder
1 cup fruit/nuts (fresh or dried,
add herbs for flavor, be creative!)
don't use anything too wet.

Wet Ingredients

½ lb butter
¾ cup buttermilk
3 eggs

Instructions

Pre-heat oven to 400° F

Mix all dry ingredients in a large mixing bowl

Add cut fresh fruit or dried fruit or nuts, herbs
and mix until evenly dispersed.

Cut butter into ½ inch cubes

Whisk eggs and buttermilk together

Using your hands, knead in butter until
consistency is crumbly and looks like pebbles in
sand. Break up the pieces of butter but don't let
them melt. it will be a crumbly messy looking dry
mix.

Pour in buttermilk/egg mixture and combine until
just mixed. the mixture should not be too wet but
hold together when you create a ball.

Roll 16 balls about the size of a tennis ball. place
on a lined baking tray 2" apart.

Bake for 24-26 minutes until golden brown

Let cool and enjoy with fresh coffee or tea!

