**Buttermilk Scones For Your Bridgerton Watch Party**

To get your menu started, we’re sharing this recipe for mouth-watering Buttermilk Scones. To make the bake your own, try substituting a dry fruit other than raisins, sprinkling the scones with sugar or grating a little lemon zest to incorporate into the dough:

## **Ingredients**

* 1 cup whole-wheat flour
* 3/4 cup all-purpose flour
* 1/3 cup sugar
* 1 teaspoon baking powder
* 1/2 teaspoon baking soda
* 1/4 teaspoon salt
* 1 cup raisins
* 4 tablespoons butter, melted (1/4 cup)
* 2/3 cup buttermilk

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## **Directions**

1. Preheat oven to 400 °F.
2. Combine the flours, sugar, baking powder, baking soda and salt in a medium bowl. Mix well.
3. Add raisins and mix lightly.
4. In a small bowl, combine melted butter and buttermilk. Add liquid ingredients to flour mixture; mix gently.
5. Spoon dough into 9 equal mounds on a greased baking sheet. Bake until well browned, 18 to 20 minutes.
6. Serve hot or at room temperature. Best eaten the same day you bake them.

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Adapted from myplate.gov