

# Buckwheat Cream Scones –sweet or savory

This recipe comes from my time at the Bread Lab, when in between bread experiments, Jonathan and I were trying to come up with whole grain pastries. Naomi had the lovely idea of trying a savory version.

Recipe by Dawn Woodward

Yield: 24

2 cups/320 grams WG buckwheat flour

2 ¼ c./320 grams Red Fife/single varietal wheat

1 1/4c. /160 grams WG pastry flour/Sonora Wheat

2 Tablespoons/27 grams non-GMO baking powder

1/3<sup>rd</sup> cup/\*70 grams organic sugar (or 2 Tablespoons/40 grams for savory)

1 teaspoon/6 grams sea salt ( 8 for savory)

3 ¼ cup/770 grams Heavy cream (I prefer 40%)

Sift together the dry ingredients in medium size mixing bowl. Slowly add the cream and mix to a rough shaggy mass.

On a lightly floured surface, form dough in to a large rectangle and fold into thirds. Roll out to 11/2-2 inches thick and cut into equal squares.

Brush with heavy cream and sprinkle with sugar.Omit sugar if doing savory.

\*for savory, add ½ cup finely chopped green onions/herb mixture

Bake 325F (convection) for 15 minutes. Should color slightly and feel firm to the touch.