**Lilac Hedge Scones**

3 cups flour

1/3 cup granulated white sugar (plus a bit reserved for sprinkling—can also use Turbinado for sprinkling on top)

2 1/2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

3/4 cup cold or frozen butter

1 cup buttermilk (full fat), well-shaken or 1 cup cream + 1Tbsp vinegar

1 cup lilac blossoms -- removed from stems; remove green parts

1 tsp of lemon extract or the zest of 1 lemon

Preheat oven to 425 F.

Heat the buttermilk or cream/vinegar mixture to just below a boil. Add lilac blossoms, stir, cover, and remove from heat. Allow the blossoms to infuse into the milk as you prepare the rest of the recipe.

In a large bowl, combine dry ingredients.

Over the bowl, cut butter into small bits, dropping into flour mixture. If using frozen butter, a cheese grater is helpful – grate the butter and mix in well, breaking up any clumps. Work butter and flour with fingers until butter is pea-sized.

Stir buttermilk or cream-vinegar and lilac blossom mixture well to mix and stir in lemon extract or lemon zest. Fold into flour mixture just until you can pull the dough into a rough ball—mix as little as possible.

Divide dough in half. Roll each half on floured surface to one-half inch thickness.

Cut 12 triangles from each half and place on baking sheet lined with parchment paper.\*

Sprinkle with coarse sugar – turbinado is best -- and a few lilac blossoms

Bake until golden at the edges (12-16 minutes) – watch closely and remove from oven when delicately brown on top.

Eat warm. Wonderful served with jam.

**\***We used parchment paper instead of greasing the pan to help prevent burning from the bottom.