

RECIPES FOR LADIES OF THE LAKE

MRS POTTS'S LIGHT AS A FEATHER BISCUITS



Ingredients:

2 cups all-purpose flour
1 teaspoon salt
1 teaspoon sugar
1 Tablespoon baking powder
6 Tablespoons very cold butter
1 cup cold buttermilk (you may not need this much)
1 large pinch baking soda (add to buttermilk)

Directions:

Blend flour, baking powder, salt and sugar in a large bowl vigorously with a whisk.
Cut butter into dry ingredients with a pastry cutter leaving pieces of butter about the size of large peas.
Put the bowl containing the flour and butter combination into the freezer for 15 minutes—*Do not skip this step.
Pour buttermilk into a measuring cup and add a large pinch of baking soda to the buttermilk.
After 15 minutes, take the bowl from the freezer and add $\frac{3}{4}$ cup buttermilk.
Stir just until mixed. Do not over-mix.
Add additional buttermilk a little at a time until a stiff but sticky dough is formed. *Overmixing will make the biscuits tough and dense.
Leave the dough a little sticky because you will be adding flour for folding and cutting.
Flour counter and hands.

Place dough on counter, folding in half, very gently, 6-8 times. Don't handle the dough more than necessary. The dough will be rough looking, not smooth.

Do not use a rolling pin but flatten dough to about 1 and ½ inches.

Using a biscuit cutter or glass, cut biscuits about 2 and ½ inches in diameter. * Push straight down once, do not twist, as twisting will seal edges and biscuits won't rise well.

Place biscuits on parchment paper covered cookie sheet with biscuit sides touching—3 down and 3 across.

Brush tops with buttermilk and set on top of stove while preheating oven to 425 degrees.

Bake 11-18 minutes until golden brown. Do not overbake.

Brush lightly with melted butter when done.

Serve hot.

Makes 9 biscuits.

--This recipe adapted from Family Favorites @ Quinn--

MRS POTTS'S CHERRY ALMOND SCONES



Ingredients:

1 egg, at room temperature

½ to ¾ cup buttermilk (or unsweetened almond milk)

1 teaspoon pure almond extract

2 cups all-purpose flour

¼ cup sugar

4 teaspoons baking powder

¼ teaspoon salt

1/3 cup cold butter

1 cup fresh cherries, pitted and cut into quarter, or substitute frozen cherries cut in quarters while frozen—do not thaw.

2 Tablespoons cream or unsweetened almond milk or buttermilk
2 Tablespoons coarse sugar (optional)

Directions:

Preheat oven to 450 degrees.

Line a baking sheet with parchment paper.

Whisk the egg.

Add buttermilk (or unsweetened almond milk) to the egg to make $\frac{3}{4}$ cup.

Whisk in the almond extract.

In a large bowl, whisk together flour, sugar, baking powder, and salt.

Add the butter by using your fingers or a pastry blender to break up the butter until the pieces are the size of peas.

Add the milk mixture and cherries to the flour mixture.

Mix gently together until just combined (DO NOT OVERMIX). The dough will be rough and uneven.

Set the dough on a lightly floured work surface.

Pat and gently shape the dough into a round disc approximately 1 and $\frac{1}{2}$ inches thick.

Transfer to the parchment covered baking sheet.

Using a sharp knife, cut the disc into 8 pie-shaped pieces.

Separate the scones slightly.

Using a pastry brush, brush each scone with cream or buttermilk or almond milk and sprinkle lightly with coarse sugar—like raw or Turbinado.

Bake until golden brown, 15 to 20 minutes.

Serve warm or can be served later at room temperature.

Makes 8 scones.

PORTIA'S RASPBERRY MUFFINS



Ingredients:

2 cups all-purpose flour
1 cup granulated sugar
1 Tablespoon baking powder
½ teaspoon salt
2 large eggs (room temperature), lightly beaten
1 cup milk
1 small lemon, juice and zest
½ cup oil (vegetable or canola oil)
1 and ½ cups raspberries (fresh or frozen. If frozen, do not thaw. You can substitute other kinds of berries like blueberries, blackberries, or cut up strawberries)

Ingredients for the Glaze:

1 cup powdered sugar
2/3 Tablespoons fresh lemon juice

Directions:

Preheat oven to 400 degrees F.
Add eggs, oil, and zest from the lemon to a mixing bowl.
Measure milk in a liquid measuring cup and squeeze the juice from the lemon into it.
Set aside for 1 minute, then add to the bowl with the other ingredients and mix to combine.
In a separate large bowl combine dry ingredients: flour, sugar, baking powder, and salt.
Stir the wet ingredients into the flour mixture, being careful not to over-mix the batter.
Fold in the raspberries.
Line a muffin tin with liners, or grease with non-stick cooking spray.
Fill muffin cups ¾ full.

Bake at 400 degrees F for 16-20 minutes or until a toothpick inserted in the center comes out with few crumbs.

Makes 15 muffins.

Directions for the Glaze:

In a small bowl, whisk together the confectioners' sugar and 2 Tablespoons lemon juice.
(If you want the glaze even thinner, add an extra Tablespoon of lemon juice).

Allow the muffins to cool for a few minutes before drizzling with glaze.

Recipe adapted from Lauren Allen's Tastes Better From Scratch—Lemon Raspberry Muffins