

Thyme Scones

6 ounces (185 g) Irish-style wholemeal flour (or other whole-wheat flour)
1/2 teaspoon salt
2 teaspoons baking powder
4 tablespoons (50 g) softened butter
Leaves from 5 sprigs thyme
1/2 cup (150 ml) buttermilk
Beaten egg for egg wash

Preheat oven to 425°F (220°C). Grease a quarter sheet pan and set aside.

Stir together flour, salt, and baking powder. Rub in butter until mixture resembles coarse breadcrumbs. Stir in the thyme leaves then add the buttermilk and combine.

Lightly knead the dough and press into a circle that is one-inch thick. Place circle of dough on the prepared sheet pan and score the dough almost all the way through in an "x" shape with a sharp knife. Brush top with beaten egg.

Bake 15 to 20 minutes or until nicely browned with the bottom making a hollow sound when rapped with the knuckles. Cool slightly and divide into four wedges.

Serves 4

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