

2 1/4 c. All-purpose Flour  
1/2 c. Granulated Sugar  
1/4 c. Poppyseeds  
1 tsp. Cream of Tartar  
3/4 tsp. Baking Soda  
1/2 tsp. Salt

1/2 c. Unsalted Butter

1/4 c. Orange Juice  
1 Large Egg  
1/4 tsp. Grated Orange Peel

1 egg white mixed with 1/2 tsp water, for optional glaze

Preheat oven to 375 degrees. Lightly butter a 10 inch diameter circle on a baking sheet.

In a large bowl, stir together flour, sugar, poppyseeds, cream of tartar, baking soda and salt. Cut butter into 1/2-inch cubes and distribute them over the flour mixture. With pastry blender or 2 knives, used scissors-fashion, cut in butter until the mixture resembles coarse crumbs. In another bowl, stir together juice, egg, and orange peel. Add juice mixture to flour mixture and stir to combine. Dough will be slightly sticky.

With lightly-floured hands, pat dough into a 9-inch diameter circle on the baking sheet. If desired, brush egg white mixture over the top of the dough. Cut into 8 wedges with a serrated knife. Bake 20-25 minutes, or until top is browned, or a toothpick comes out clean.

Cool 5-minutes. Use spatula to move scones from the baking sheet to cooling racks. Serve after cooled.