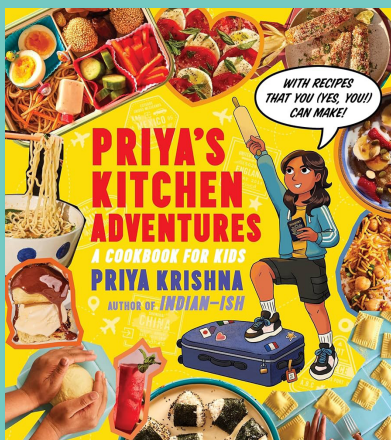


JULY 2025

# Book COOK

## FEATURED BOOK



### *Priya's Kitchen Adventures:* *A Cookbook for Kids*

Priya Krishna



## BLUEBERRY SCONES

### TOOLS

- Small and large mixing bowl
- Two butter knives
- Spatula or large spoon
- Glass baking dish
- Cutting mat
- Measuring cups
- Measuring spoons
- Parchment paper
- Oven mitt

### INGREDIENTS

- 6 tablespoons unsalted butter, cold
- 1 tablespoon unsalted butter, melted then cooled slightly for brushing
- 1 ½ cups all-purpose flour
- ¼ cup granulated sugar
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup blueberries
- ½ cup buttermilk, very cold
- 1 tablespoon coarse sugar

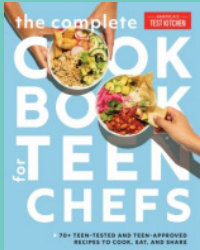
### PREPARATION

1. Cut 6 tablespoons of butter into pecan-size pieces and return it to the refrigerator while you mix your dry ingredients.
2. Mix the flour, granulated sugar, baking powder, baking soda and salt together in a bowl just until combined. Add the pieces of very cold butter to the bowl and, working quickly, slice the knives across each other in the bowl. Work from one edge of the bowl to the other, then turn your bowl a quarter turn and repeat the cutting motion. Continue until the butter is in small pea-size pieces.
3. Next, add the local blueberries and quickly toss with a spoon to combine.

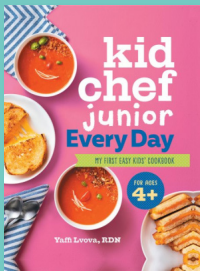
## FEATURED FARMS AND MARKETS

Decker's Berries  
Hazleton, IN

## CHECK OUT THESE OTHER BOOKS



*The Complete  
Cookbook for  
Teen Chefs*  
America's Test  
Kitchen



*Kid Chef Junior  
Every Day: My  
First Easy Kids'  
Cookbook*  
Yaffi Lvova



*Super Good  
Baking for Kids*  
Duff Goldman

Make sure to share a picture of the completed recipe with us by tagging @EVPLibrary on social media or sending an email to [programming@evpl.org](mailto:programming@evpl.org).

## PREPARATION CONTINUED

4. Pour the buttermilk into the flour mixture and mix lightly with a spatula or spoon just until it is mixed in. At this point the dough will look shaggy, but use your hands to gently pat and squeeze it until it starts to come together and feel like play-dough.
5. Dump the dough out onto a lightly floured space on your kitchen counter and form into a rectangle about 1 inch thick.
6. Cut the rectangle in half, then cut each half diagonally to create 4 triangle pieces of dough.
7. Line a sheet pan or baking dish with parchment paper and place the dough triangles on it, spaced evenly. Using your fingers or a pastry brush, brush the tops of the scones lightly with the melted butter and sprinkle with the coarse sugar. Let the scones rest in the fridge for 15 minutes.
8. While the scones are in the fridge, preheat the oven to 425 with a rack in the middle of the oven. Bake the scones for 10 minutes, lower the oven to 350 and continue to bake for 15 to 20 minutes more, until lightly golden brown. Serve the scones warm plain, or with jam or butter.

**Other ideas:** Scones can be made with all types of different mix-ins. Nuts, raisins, cranberries, and even chocolate chips make for a yummy addition. What are some other ideas for mix-ins that you'd like to try in your scones?

## EXTEND THE FUN!

### Discussion Questions and Activities

- Going country-by-country, review each of the recipes in the book and select one from each country that you would be willing to try.
- The cookbook's author, Priya, has traveled all over the world and tried foods from many different cultures. What is one food not typically found in the United States that you have always wanted to try?
- If you could travel anywhere in the world, where would you go?
- How do you choose new recipes to try?
- Have you ever created your own recipe? Give it a go! You can start by experimenting with a recipe in the cookbook. Change one or two ingredients or steps, test it out, and tweak as needed. Keep trying until you find the perfect flavor.

