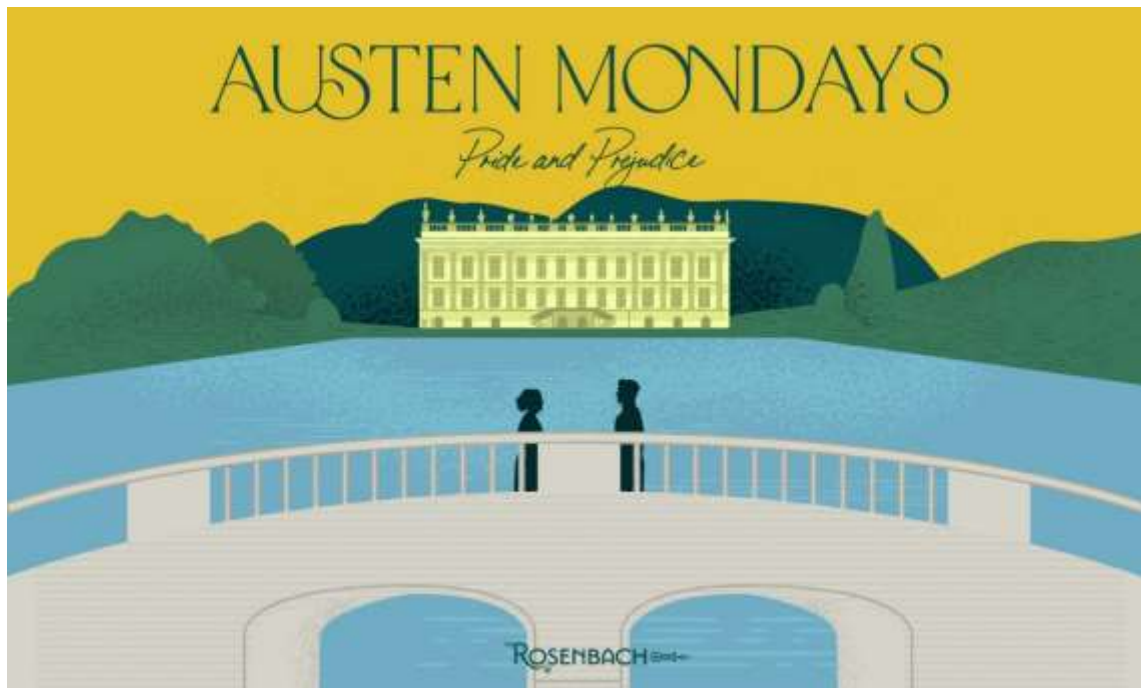


Georgiana's Delight

A Fancy Tea Scone Created for Austen Mondays at
the Rosenbach Museum & Library

A Recipe by Dr. Alexander Lawrence Ames, Associate Curator



To me, Georgiana Darcy has always represented the epitome of loveliness, elegance, sophistication, romance, and vibrant spirits. I've tried to capture this sense of Mr. Darcy's younger sister in an original scone recipe, which may transport you to the shades of Pemberley—or perhaps to the French Riviera! This recipe combines wholesome, creamy buttermilk with honey, lavender flowers, orange zest, and bergamot oil, for a light, effervescent, flavorful surprise. Top your “Georgiana’s Delight” scone with Devonshire cream and lemon curd. I recommend savoring the scone with a cup of Earl Grey or Darjeeling tea while you read *Pride & Prejudice*, or another work by Austen. Enjoy!

Dr. Alexander Lawrence Ames

Ingredients

2 cups sifted unbleached flour	1/2 cup unsalted butter
2 tablespoons baking powder	3/4 cup buttermilk
1/2 teaspoon baking soda	1 teaspoon lavender flowers (to taste)
1 teaspoon salt	1 teaspoon bergamot (to taste)
2 tablespoons honey	Zest of 1 orange
1/2 cup shortening	White sugar (for dusting top of scones)

Directions

- 1) Preheat the oven to 400° F. Lightly grease a baking pan.
- 2) Sift all the dry ingredients together in a large bowl.
- 3) Add in the butter and shortening. Using a large spoon, mix the ingredients in the bowl so that the shortening is coated. Then, using clean hands, blend the butter, shortening, and dry ingredients until the mixture resembles a fine sand.
- 4) Create a well in the middle of the bowl, and pour in the buttermilk, lavender flowers, and bergamot.
- 5) Using a spoon, blend all the ingredients into a thick dough. After blending thoroughly, the dough should be dry but hold together. If it does not, slowly add more buttermilk, in one-tablespoon increments.
- 6) Knead the dough three times.
- 7) On a floured surface, shape the dough into a circle of twelve inches in diameter. Divide the scones into 8 pie slice-shaped pieces. Dust the tops of the scones with a little bit of sugar.
- 8) Bake the scones for 11 minutes at 400 degrees; then turn down the temperature to 325° and bake for up to 2-3 more minutes, until the tops of the scones are golden brown. A toothpick inserted in the center of the scone should come out clean, but *do not overbake*.
- 9) Remove the scones from the pan and cool on a rack. Serve warm, or refrigerate after cooling.

Notes: Just like the romantic relationships of the Bennett sisters, this recipe is a work in progress. If you would like to suggest any edits or improvements to the recipe, please suggest them to alames@rosenbach.org.

The recipe for Georgiana's Delight scones is based on a foundational recipe in Michael Smith, *The Afternoon Tea Book* (New York: Atheneum, 1986).



The Rosenbach's first edition of *Pride & Prejudice*, EL3 .A933p v.1-3. (Kimberly Paynter/WHYY)

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