

## SCONES

1 and  $\frac{3}{4}$  cups all-purpose flour  
2 and  $\frac{1}{2}$  tsp. baking powder  
1 tablespoon sugar  
 $\frac{1}{2}$  teaspoon salt  
6 Tablespoons butter  
2 eggs  
 $\frac{1}{3}$  cup milk



1. Preheat oven to 425° F.
2. Cover a cookie sheet with parchment paper.
3. In a medium bowl, with a fork, mix the dry ingredients (flour, baking powder, sugar, and salt.)
4. With a pastry blender, *cut in* butter until mixture resembles coarse crumbs.
5. In a small bowl, beat the eggs. **Reserve** 1 Tbl. of egg in a custard cup.
6. Stir the milk into the beaten eggs.
7. Add the egg mixture to the flour mixture and stir only until the dry ingredients are moistened. **Do not overmix**
8. Turn dough onto a floured surface. With well-floured hands, gently pat into a 9 x 12 inch rectangle about  $\frac{1}{2}$  inch thick. Cut into 3-inch squares. Then cut each square into two triangles. (See drawing.)
9. Place triangles about 1 inch apart on a cookie sheet. Brush with reserved egg and sprinkle with sugar.
10. Bake 10 to 15 minutes until golden.
11. Remove from cookie sheet and serve warm with butter and jam or honey. Makes 12 scones.

