

Basic Scone Recipe

- 1 tablespoon baking powder
- 2c flour
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 3 tablespoons butter
- 1 egg, beaten
- 3/4 cup milk (approx.)

Mix the dry ingredients together in a medium bowl. Cut in the butter until the mixture resembles coarse crumbs. Stir in the egg. (If you are using one of the variations below, this is a good point to add nuts, dried fruit, chocolate chips, cheese, etc.)

Gradually add the milk until a thick dough is formed. (It may take more or less than 3/4 cup.)

Turn out the mixture onto a floured board and knead lightly. Roll out the dough to 3/4" thickness and cut into rounds with a 2" cookie cutter. Gather the trimmings and lightly knead, roll, and cut them as well.

Place the rounds about 1" apart on a lightly greased baking sheet. Brush the tops with a little beaten egg or milk. Bake in a preheated 450° oven for about 10 to 15 minutes, until golden brown. Serve warm.

Makes 12 to 16 scones, depending on the recipe version used.

TEA SCONES

- 2 c. all-purpose flour
- 1/2 c. sugar
- 2 tsp. baking powder
- 3/4 tsp. salt
- 1/2 c. shortening
- 1/2 c. raisins or currents
- 2 eggs, slightly beaten
- Milk as necessary

Sift dry ingredients together. Blend in shortening with pastry blender until mixture resembles fine bread crumbs. Add remaining ingredients. Mix with fork. Divide into two parts and flatten each with a rolling pin into half inch thick circles. Cut into triangles and place on greased and floured cookie sheet. Bake in preheated hot oven at 400 degrees for 15 minutes until golden brown. Serve slightly warm with butter. Makes about 16. Good toasted for breakfast next morning.

ENGLISH SCONES

- 2 c. flour
- 2 tsp. baking powder
- 1/8 tsp. baking soda
- 1/4 c. sugar
- 1 tsp. salt
- 6 tbsp. butter, cold and cut in 1/4 inch bits
- 1/2 c. milk
- 1 egg
- 1 egg yolk
- 1 c. raisins (optional)

Sift dry ingredients into a large bowl. Work in butter. Add all other ingredients and mix well. Knead on lightly floured surface about 15 times. Divide dough into two balls. Put each into a 6 inch circle. Cut circle into 6 wedges. Brush surface with milk and sprinkle with sugar. Place on buttered cookie sheet 2 inches apart and bake 10-12 minutes until brown. Serve with unsweetened whipped cream and fresh strawberry jam.