

SCONES

SOURCE: Recipe4Living.com

Ingredients:

2 C flour
1/3 C sugar
3/4 tsp salt
4 tsp baking powder
4 TBS unsalted butter
3/4 C heavy cream
2 TBS shortening
1 egg
1/2 C add in (of your choice:) raisins, currants, dried cranberries, chocolate chips

Directions:

Preheat oven to 375 degrees. In large bowl, combine your dry ingredients: flour, sugar, salt + baking powder - mix well. Cut in butter + shortening, using a fork, 2 knives or a pastry cutter. In a different bowl, combine cream + beaten egg - then add to dry ingredients bowl. Stir in fruit or chocolate chips.

Turn dough out onto a floured surface and roll out to just about 1" thick. Cut into biscuit sized rounds (2-3"). Bake on greased cookie sheet about 15 minutes or till lightly browned.

Makes: about 12 scones