

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 your choice: raisins, currants, dried cranberries, chocolate chips

Directions:

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

Turn dough out onto a floured surface & 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