

# SWEET SCONES



*This is a delicious recipe on a cold day! I would recommend making double the recipe if you are making this for friends and family because they sell out fast!*

## INGREDIENTS

2 cups flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 stick (8 tablespoons) of butter  
1/3 cup of sugar  
2/3 cup of milk

## INSTRUCTIONS

1. Heat oven to 425°F
2. Put flour, baking powder and salt into a large cold bowl; stir well and then add sugar; toss to mix.
3. Add cold butter and cut into tiny cubes or rub in with your fingers, until the mixture looks like fine crumbs.
4. Add milk and mix until dough forms, (the dough may be a bit crumbly).
5. Place dough on floured counter and knead gently until the dough comes together in a ball.
6. Pat or roll into a circle about 1 1/2 inches thick. Cut each circle into 6 or 8 wedges.
7. Place wedges on a greased cookie sheet- slightly apart for crisp sides, touching for soft.
8. Bake about 12 minutes, or until medium brown on top. This recipe makes about 12 scones.
9. Enjoy with butter or raspberry jam inside!



*Submitted by Sheena Kapila '21*

