

Scones

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Ingredients

3 cups all-purpose flour
1/2 cup white sugar
5 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter
1 egg, beaten
1 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.

In a large bowl, combine flour, sugar, baking powder, and salt. Cut in butter. Mix the egg and milk in a small bowl, and stir into flour mixture until moistened.

Turn dough out onto a lightly floured surface, and knead briefly. Roll dough out into a 1/2 inch thick round. Cut into 8 wedges, and place on the prepared baking sheet.

Bake 15 minutes in the preheated oven, or until golden brown.

This is a very simple recipe for scones. You can customize them by adding dried fruit or nuts. Half and half can also be substituted for milk if you wish.