



## SCONES

- 1 3/4 Cups Sifted All Purpose Flour
- 2 1/4 Teaspoons Baking Powder
- 1 Tablespoon Sugar
- 1/2 Teaspoon Salt
- 1/4 Cup Cold Butter
- 2 Eggs
- 1/3 Cup Cream

## DIRECTIONS

1. Preheat oven to 450 degrees.
2. Sift together flour, baking powder, sugar and salt.
3. Cut butter into flour.
4. Beat eggs, reserve 2 teaspoons in a separate bowl.
5. Beat cream into eggs.
6. Make a well in the dry ingredients and add the cream mixture.
7. Combine with as few strokes as possible.
8. Place on a lightly floured board and pat into a 3/4 inch thick circle.
9. Cut with a knife into diamond or triangle shapes.
10. Brush with reserved egg and sprinkle with sugar.
11. Bake 15 minutes.