

Scones

1 C self rising flour (or 1 cup all-purpose flour, 1/2 teaspoon salt & 1 1/2 teaspoons baking powder)
1/8 tsp salt
1/4 C butter
1/8 C sugar
1/2 C + of milk (if it looks too dry add a touch more milk)

Pre heat oven to 425. In a mixing bowl add all dry ingredients except sugar. Cut butter in with a pastry cutter until incorporated thoroughly. Add sugar and milk to form a soft dough. Knead lightly on a floured surface. Form into a round about 3/4" thick (you can do this with your hands). Using a 2" dough cutter (biscuit is fine or you can cut into triangular shapes with a kitchen knife) cut dough and place on a lightly greased baking sheet. Lightly knead out remaining dough & repeat. Brush the tops with milk and bake for 12–15 minutes until well risen and golden. Cool on a cooling rack.