

Scones

Ingredients

- 2 ½ cups all-purpose flour
- 2 tablespoons white sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 6 tablespoons shortening
- ½ cup milk

Directions

- **Step 1**
Preheat an oven to 450 degrees F
- **Step 2**
Whisk flour, sugar, baking powder, and salt together in a large bowl. Cut shortening into flour mixture with a fork or pastry knife until crumbly texture. Add milk; mix until just combined.
- **Step 3**
Turn dough onto a floured surface; knead until completely mixed, about 1 minute. Divide into 2 equal pieces. Roll or pat each piece into a ¾-inch round. Cut each round into 4 pieces. Arrange pieces on a baking sheet.
- **Step 4**
Bake in the preheated oven until golden brown, about 15 minutes.

Ingredients list

- flour
- sugar
- baking powder
- salt
- butter
- milk
- jam for topping, if desired

Optional ingredients

If you like, you can top your scones with jam or make scones with different ingredients. Some suggestions are:

Mini chocolate chips

Dried Cranberries and White chocolate chips

Raisins