

Scones

This is a recipe for scones, based off the ingredients in a store bought mix, and altered according to Doug's intuition, and some browsing online.

Simple Eggless Scones: (makes 4)

1 1/2 Cup Flour

1/4 Cup Sugar (more for dusting)

shy 2 tsp. Baking Powder

shy 1/2 Cup Milk

A generous 1/2 Stick of Butter (5 Tbsp - mostly melted, though not completely)

To make Cinnamon-Raisin Scones, add:

1+ Teaspoon Cinnamon (to taste - careful though)

Raisins

Preheat Oven to 425deg

Combine dry ingredients

Add milk, butter, and mix until thoroughly combined.

If using them, add raisins and mix.

Take off handfuls of dough and form into roughly scone shaped things. Put on baking sheet (greased I guess??)

Sprinkle with a little sugar (and cinnamon if you like)

Bake 15-20 minutes till golden. Remove from sheet, serve warm.

If you're feeling creative, you could try adding the cinnamon last, as you form the scones, and try to streak ribbons through the dough, folding it in.

Otherwise just include it in with the dry mix.