



lone prairie
art works

scones

restrain all gingerbread men before making

2 c flour
1 tsp baking soda
3 tblsp sugar
1 stick cold butter
2 eggs
½ c heavy cream
flavorings
fruit, herbs, chips, etc.

Mix flour, soda, and sugar in a bowl. Cube butter and mix. Beat until like pellets. In separate bowl, combine eggs, cream, and liquid flavorings. Add to powdered mixture and beat for about five seconds. Add fruits, herbs, chips or whatever other item you want in your scones. Beat for about five seconds more, just long enough for the dough to hold together somewhat. There will be powder in the bottom of the bowl. Empty bowl onto work surface, and lightly form into a circle. Cut into triangles. Bake at 350 for about 15 minutes, or until golden brown.

