

Scones

These are perfect for dessert or a decadent breakfast

Serving size: 14
Calories per serving: 288



Ingredients:

3 cups scalded milk
1/2 cup shortening or margarine
1 tablespoon salt
1/2 cup lukewarm water
1/2 cup sugar
6 to 7 cups flour
2 tablespoons dry yeast
oil for frying

Directions:

Combine milk, shortening, sugar, and salt. Melt together and cool to lukewarm. Add 4 cups of flour and the 2 tablespoons yeast dissolved in the 1/2 cup of water. Beat well. Let rest about 15 minutes. Add enough remaining flour to make soft dough. Roll and cut or just pull a little dough at a time and work into a shape. Fry in hot oil until golden brown.

*We like to top our scones with "frosting" made from powdered sugar, a little bit of milk, and extract. Vanilla and maple are our favorites!