

350°

Carol Dixon

Scones

2 cups buttermilk

2 eggs

1 Tbsp salt

2 Tbsp yeast

6 Tbsp Wesson Oil

1/2 tsp soda

3 tsp baking powder

2 Tbsp sugar

5 cups flour (approx)

Make soft dough. Let rise till double. (one hour)
Roll out about 1/3 inch thick. Fry in deep fat at
350°.

over for oven ~~baked~~ scones.

400°

Oven Baked Scones

2 cups all-purpose flour

1 1/2 tsp sugar (optional)

1/2 tsp baking soda

1/4 tsp salt

1/4 c unsalted butter, cut small

3/4 c chilled buttermilk or sour milk

Rub butter bits int dry ingredients until moistened dough forms.

Turn out to ^{Add buttermilk} lightly floured surface and knead 4-5 times.

Roll dough 1/2 - 3/4 inch thick and cut to desired shapes.

Arrange scones 2 inches apart on ungreased baking sheet.

Bake 13-16 min. until tops are golden brown.

to sour milk, combine 1 tsp fresh lemon juice or vinegar and let set 15 min till thickened or curdled

12 scones