

Scrumptious Scones

2 cups all-purpose flour
1/3 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
8 tablespoons butter, (1 stick)
1/2 cup raisins, nuts, or chocolate chips
1/2 cup milk

Preheat oven to 400 degrees.

In a medium bowl, mix flour, sugar, baking powder, and salt. Mix butter into flour mixture. Use two knives to work in butter or just use your fingers. Stir in raisins, nuts or chocolate chips. Add milk into flour mixture and stir until large dough clumps form. Use your hands to press the dough into a ball (the dough will be sticky in places, and there may not seem to be enough liquid at first, but as you press, the dough will come together). Place dough on a lightly floured surface and pat into a 7- to 8 inch circle about 3/4-inch thick. Use a sharp knife to cut into 8 triangles; place on a cookie, about 1 inch apart. Bake until golden, about 15 to 17 minutes. Cool for 5 minutes and serve warm or at room temperature. Enjoy!!