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# Scones

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*Early Settler Workshop Recipe*

*Compliments of the Simcoe County Museum*



## Ingredients:

2 cups	flour	1/4 cup	lard or butter
3 tbsp	sugar	<b>Liquids:</b>	
3 tsp	baking powder	1/3 cup	milk
1/2 tsp	salt	1	egg

## Directions:

1. In a large bowl, mix dry ingredients. Cut in lard or butter.
  2. Add liquids to dry ingredients and mix thoroughly, dough should not be sticky.
  3. Roll out to 4 cm thickness and cut with round cookie cutter.
  4. Arrange on greased cookie sheet and bake for approximately 10 min at 425 F.
- Alternative cooking methods: Scones can either be baked in the Dutch oven or fried at a low heat using a spider (a skillet with long legs that is used over a fire) or a griddle (a frying pan hung over a fire).