
Herbed Scones

Compliments of the Simcoe County Museum



Ingredients:

2 cups of flour
2 tsp baking powder
1 tsp sugar
¼ tsp salt

1 tbsp butter
1 cup milk OR ½ and ½ cream
1 tbsp freshly chopped (1 tsp dried)
thyme, rosemary, oregano, chives OR
any other herb on hand

Directions:

Sift dry ingredients except herbs. Rub in butter. Add herbs and milk and combine to form a soft dough. Roll out onto floured board to 1 ½ inch thickness and cut into 2 inch rounds. Brush with a little milk/cream and bake on greased pan for 10 - 12 mins at 425F.