Scones

Time about 30 min

Ingredients

- 3 cups all-purpose flour
- 1/2 cup white sugar
- 5 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup butter
- 1 egg, beaten
- 1 cup milk
- Cinnamon chips, raisins, etc as desired

Steps

1. Preheat oven to 400 degrees F. Lightly grease a baking sheet.
2. In a large bowl, combine flour, sugar, baking powder, and salt.
3. Cut in butter.
4. Mix the egg and milk in a small bowl, and stir into flour mixture until moistened.
5. Turn dough out onto a lightly floured surface, and knead briefly.
6. Mix in cinnamon chips or raisins or anything else.
7. Roll dough out into a 1/2 inch thick round. Cut into 8 wedges, and place on the prepared baking sheet. (Or shape dough into wedges, about 1/2 inch thick, on cookie sheet.)
8. Bake 15 minutes in the preheated oven, or until golden brown.