

## Scones

### Ingredients

2 cups flour  
2 teaspoons baking powder  
1 ½ teaspoons sugar  
½ teaspoon salt  
2 tablespoons shortening  
1 egg  
¼ to ½ cup milk

### Directions

- 1- Mix together the dry ingredients and the shortening.
- 2- Rub in the flour with your fingertips until the mixture looks like coarse meal.
- 3- Beat the egg until it froths, and set 1 tablespoon of it aside in a small dish. Beat the milk into the remainder of the egg and pour it over the flour mixture. Use just enough milk to make a soft dough.
- 4- Mix together until the dough can be gathered into a compact ball.
- 5- Dust the dough lightly with flour, and roll it out on a lightly floured surface to a thickness of ¾ inch. Cut it into triangles or 2-inch rounds. Reroll the scraps and cut them until all the dough is used.
- 6- Place the scones about 1 inch apart on a greased baking sheet and brush the tops lightly with the reserved beaten egg.
- 7- Bake them in the middle of a hot (400 degrees Fahrenheit) oven for 15 minutes or until they are light brown. Serve them immediately.

Note: The scones may be baked on a lightly greased griddle instead of in the oven.