

***SCONES II**

4 Tablespoons butter

1 $\frac{3}{4}$ cups all-purpose flour

$\frac{1}{4}$ teaspoon salt

5 Tablespoons sugar

1 teaspoon baking soda

1 teaspoons cream of tartar

2 eggs

$\frac{1}{3}$ cup milk

Using a pastry blender, cut the butter into the flour and salt. Mix this until the mixture resembles whole meal. Add the sugar, baking soda, and cream of tartar. Mix well. Beat the eggs with the milk and add to the flour to make a spongy mixture. Place the dough on a well-floured work surface and pat it out to $\frac{3}{4}$ -inch thickness. Cut the dough into rounds with a biscuit cutter. Place the rounds on a baking pan and let them sit for 10 minutes. Bake them in a preheated oven at 450F for 8 minutes. This recipe makes a dozen scones. If you're expecting a crowd, double the recipe.

Courtesy of MarilynsOriginals.Com