



THE LADIES TEA

Scottish Cream Scones*

Makes 12 small scones

Time: Less than 30 minutes!

Ingredients:

- 2 cups flour
- 2 tsp. baking powder
- 1 T sugar
- 1/2 tsp. salt
- 1/2 stick butter
- 2 large eggs
- 3/4 cup whipping cream

Instructions:

1. Mix all the ingredients except for the butter with a whisk.
2. Cut in softened butter.
3. Mix with fingers for 2 minutes until dough forms.
4. Separate dough into approx. 12 small balls and bake on parchment paper on cookie sheet at 425 degrees for 12-15 minutes.

**Contributed by Mary Webster, who hosted an excellent Ladies Tea in Chocowinity, NC in April, 2007.*

