From the kitchen of David and Jennifer Deaven

\$Id: scones,v l.4 2025/04/20 16:28:02 deaven Exp \$

Servings: 4

about 22 minutes, until lightly browned. Brush with (E), sprinkle tops with (F), bake 400F for 4. Place on baking sheet with plenty of space between.

Senoos/bsera

Bread/Scones

- A: 1C whole wheat flour
 - 1C white flour
 - 1/4C granulated sugar
 - 1t baking powder 1/4t baking soda

 - 1/2t salt
- B: 1/2C butter, frozen C: 1/4C yogurt 1/3C whole milk

- 1 egg
 D: 1C berries, fruit, nuts, or other filling
- E: 2T milk
- F: 2T granulated sugar
- 1. Whisk (A) together in large bowl. Grate (B) in with box
- 2. Mix (C) well, add to dry ingredients, work (D) in lightly, and turn onto floured surface.
- 3. Roll to 1" thickness and cut into triangular shapes.

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