

Lemon Lavender Scones



Recipe Instructions

Mixing and Baking Your HomeMade Scones

Mixing In The Other Ingredients

Preheat the oven to 400°

Empty the scone mix into a large bowl or the bowl of a food processor. Cut the butter into the mix.

Add the mixed wet ingredients to the dry mix and stir until thoroughly

Separately, beat the 2 eggs with the milk.

2 Eggs

1 $\frac{1}{3}$ Cup Milk (or 1 Cup Milk if you like a firmer dough that you can shape)

$\frac{2}{3}$ Cup cold Salted Butter



Cutting before Cooking

The key to making beautiful scones is to cut the circle of dough into wedges pulling them apart just a bit. As they bake they'll expand and touch making beautiful wedges.



Shaping and Baking

After mixing the dough will be slightly sticky. Pat it into two circles that are about 1 $\frac{1}{2}$ " thick. Cut the circles into wedges and pull apart (see box upper left).

Or just drop by heaping spoonful onto the cookie sheet to make round scones.

Bake for 10 to 15 minutes or until golden brown.

