



Franko's Favorites

CREAM SCONES

Combine 2 ½ cups unsifted all-purpose flour, 3 ½ tsp. baking powder, 3 Tbsp. sugar and ½ tsp. salt in large bowl. Cut in 5 Tbsp. butter using cutter or knives until mixture resembles crumbs. Stir in 2 beaten eggs and ½ cup whipping cream (or evaporated milk) to make a fairly stiff dough. Turn out on lightly floured surface and knead just a little until dough sticks together. Roll out to approx. 1 inch thick and cut into approx. 2 ½ inch rounds with floured cutter. Arrange on ungreased baking sheet about ¾ inch apart; they should not touch. Bake in 400 degree oven for about 12 to 15 minutes, just until tops are lightly browned. Do not overbake as they will get hard. Serve with clotted cream or whipped cream and preserves of your choice.