

Highland Scones

by Betty Sunter

2 cups flour	1 tsp Cream of Tartar
1 tsp baking powder	1 tsp salt
1 tbsp butter	1 cup or more of Buttermilk

Sift dry ingredients together & rub in butter, then mix in enough milk to make a soft dough & beat well with wooden spoon. Turn out on a floured board. Knead very slightly & quickly roll out about 1/2" thick. Cut across into 4 or 8 sections, or into rounds with a cutter. Place on a hot griddle & bake for a minute or two until lightly browned underneath. Turn over & bake on the other side in same manner until cooked through. Keep in folded teatowel until required.

IN OVEN: Roll a little thicker. Bake in 500 degree oven for 7-10 minutes. Serve with butter, jam or Lemon Curd, etc.