



JACKSON'S FALLS COUNTRY INN

Spring | Summer | Fall | Winter

Jackson's Falls Scones

Makes 24

Preheat oven to 400 degrees

Ingredients

3 C flour

3/4 C Brown Sugar

3 tsp Baking Powder

1/2 tsp salt

3/4 C lard/shortening

1/2 cup dried fruit: currants, raisins or berries

1 egg white + milk to make one cup

Glaze Ingredients

1 Egg yolk

1 TBSP cream

1 TBSP maple syrup

1 tsp orange zest

- Mix first 4 ingredients together
- Work in 3/4 C lard/shortening
- Add 1/2 C currants or raisins or dried berries
- Stir in the egg white/milk mixture
- Knead together - just to hold into a ball
- Roll out to 1/2 inch thick on floured surface
- Using a sharp edged cutter (any shape) cover cutting edge in flour, cut out scones and place on ungreased cookie tray

Glaze

Mix egg yolk, cream, maple syrup, orange zest together

Brush glaze on scones and bake for appx. 10 - 15 minutes in middle rack of oven

ENJOY!!!

For more delicious recipes, visit our website

www.jacksonsfalls.com