

SAVOR INDIANA RECIPES



Lazy Day Scones

This is not a typical scone recipe - they are not as dense or floury as many. But they are easy enough to make that we've baked many batches for Christmas Day Tea. They are wonderful served with Lemon Curd and Whipped Cream!

INGREDIENTS

2 2/3 cups of whole grain, dried fruit and nut cereal

1 1/3 cup self-rising flour

1/2 cup golden raisins or dried cranberries

1/4 cup brown sugar

1 cup non-fat milk

4 Tablespoons butter or margarine, melted and cooled slightly



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DIRECTIONS

1. Preheat oven to 400 degrees.
2. Coat 2 medium-size baking sheets with cooking spray and set aside.
3. Combine cereal, flour, dried fruit and brown sugar. Add milk and melted shortening of choice and mix well.
4. Drop by heaping tablespoons onto baking sheets, spacing about 2 inches apart. Bake 10 to 12 minutes or until golden brown.
5. Serve warm.

Makes about 2 dozen scones