



Caraway Scones

Serve these savory scones at your St Patty's Day Luncheon

Servings: 8

- 2 cups all-purpose flour
- 4 1/2 teaspoons sugar
- 2 teaspoons baking powder
- 2 teaspoons caraway seeds
- 1/2 teaspoons salt
- 1/4 cup cold butter
- 1 egg
- 2/3 cup milk



In a large bowl, combine the flour, sugar, baking powder, caraway seeds and salt. Cut in butter until mixture resembles coarse crumbs. In another bowl, whisk egg and milk, stir into dry ingredients just until moistened.

Turn onto a floured surface, gently knead 6-8 times. Transfer dough to a greased baking sheet: pat into an 8" circle. Cut into eight wedges, but do not separate.

Bake at 400 degrees for 17-22 minutes or until golden brown. Remove from pan to a wire rack. Serve warm.



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