From the kitchen of David and Jennifer Deaven

about 22 minutes, until lightly browned. Brush with (E), sprinkle with sugar, and bake 400F for

\$Iq: scones,v 1.2 2009/01/03 16:30:27 deaven Exp \$

## Senoos/bsena

## Bread/Scones

- A: 1C whole wheat flour
  - 1C white flour
  - 1/4C granulated sugar
  - 1t baking powder 1/4t baking soda

  - 1/2t salt

- B: 1/2C butter, very cold C: 1/4C yogurt 1/3C whole milk (approximately)
- D: 1C berries, fruit, nuts, or other filling
- E: 1 egg
  - 2T milk
- 1. Whisk (A) together in large bowl. Cut (B) in using pastry knife or processor.

  2. Mix (C) well, add to dry ingredients, work (D) in
- lightly, and turn onto floured surface.
- 3. Roll to 1" thickness and cut into wedges and triangles.
- 4. Place on baking sheet with plenty of space between.



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