

Butterscotch Scones

Yields: Approximately 16 large scones

Preheat Oven 425°F

Ingredients:

- 3 1/2 cups Unbleached All-Purpose Flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2/3 cup vegetable shortening (or unsalted butter, or a combination)
- 1 cup milk
- 2 cups Butterscotch Morsels

In a large bowl, combine the flour, baking powder and salt. Cut in the shortening and/or butter until the mixture resembles coarse crumbs. Add milk and mix until you've formed very soft dough. Mix in Butterscotch Morsels.

Flour your work surface generously, and scrape the dough out of the mixing bowl onto the floured surface. Divide the dough in half.

Working with one half at a time, gently pat the dough into a 7-inch circle about 7/8-inch thick. Transfer the circle to a parchment-lined or lightly greased cookie sheet or other flat pan; it'll be very soft, and if you have a giant spatula, it's the tool of choice here. Repeat with the remaining half of the dough, placing it on a separate pan.

Using a sharp bench knife or rolling pizza wheel, divide each dough circle into eight wedges. Gently separate the wedges so that they're almost touching in the center, but are spaced about an inch apart at the edges. Pierce the tops of the scones with the tines of a fork.

Bake the scones in a preheated 425°F oven for 15 to 18 minutes, or until they're golden brown. Remove them from the oven. Wait a couple of minutes, then gently separate the scones with a knife (they'll be very fragile), and carefully transfer them to a cooling rack. Serve warm or at room temperature.