

John Walter Museum

Griddle Scones

2 Cups	Flour
1 Teaspoon	Salt
2 Teaspoons	Baking Powder
1 teaspoons	Baking Soda
1 Cup	Milk or Buttermilk
3½ Tablespoons	Butter
2 Tablespoons	Brown Sugar

1. Preheat frying pans on stove.
2. Mix together the flour, salt, baking powder and baking soda.
3. Add butter and rub into dry mixture with fingers until there are no lumps remaining.
4. Add sugar and mix well.
5. Add milk and mix well.
6. If dough is too sticky to work with, add more flour.
7. Shape dough into balls and flatten.
8. Pierce the tops with a fork to allow steam to cook the centre.
9. Lightly grease the frying pans and place scones in them to cook.
10. When bottom side is browned, flip and let cook until scone is hard to the touch and brown on both sides.

