

# Our State eats

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## Tea Scones

*Yield: 8 scones.*

- 2 cups all-purpose flour**
- 2 tablespoons granulated sugar**
- 1 teaspoon salt**
- 4 teaspoons baking powder**
- 3 tablespoons vegetable shortening**
- ½ to ¾ cup whole milk**
- 1 large egg, lightly beaten**
- ½ cup raspberry jam**
- Powdered sugar for dusting**

Preheat oven to 400°.

Sift the dry ingredients together in a large bowl. Cut the shortening into the dry mixture with a pastry cutter or two forks.

In a separate bowl, mix together the milk and egg. Add milk mixture to the dry ingredients and mix to form a wet dough.

Place dough on a floured surface. Lightly roll out dough to ⅛-inch thick. Cut out 3-inch rounds and place on a parchment-lined baking sheet.

Place a small dollop of jam into center of each and fold over like a pocketbook roll (like you're closing a book). Bake for 12 to 15 minutes or until golden brown. Dust with powdered sugar while scones are hot. Serve warm or at room temperature.



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