

**SCONES**

3 cups flour	1/2 cup shortening
4 tsp baking powder	1 1/2 cup buttermilk
3/4 tsp baking soda	1 egg (optional)
1/2 tsp salt	flour for rolling out the dough
1/3 cup sugar	

Dry ingredients should be sifted or mixed thoroughly.  
Mix the egg and buttermilk together.  
Cut the shortening into the dry mix and gradually add the liquid and knead to form a stiff dough.  
Roll or pat a ball out on a floured board until it is approximately 1/2 inch thick. Bake on a seasoned griddle over the fire.

**PICKERING MUSEUM VILLAGE**

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