

Highland Scones

1 cup of unsifted flour
3 Tablespoons of sugar
2 teaspoons of baking powder
1/2 teaspoon of salt
1/3 cup of shortening
1/2 cup of quick- cooking oatmeal
1/2 cup of currents
2 eggs beaten

Stir flour, sugar, baking powder & salt in a bowl. Cut in shortening until mixture is crumbly. Stir in currents & oatmeal. Add eggs & stir just until moistened.

Turn dough on a floured surface knead lightly about 10 times. Roll or pat dough into a 7 inch circle. Cut into 8 wedges, Place on ungreased baking sheet 2 inches apart. Bake at 450 degrees about 8 minutes or until golden brown. Serve warm.