

Toasted Praline Scones
Source: unknown

Yield: 6 large scones

3 ounces pecans (about 1 cup) coarsely chopped

3 tablespoons sugar (for coating pecans)

¼ cup sugar

2 cups flour

2 teaspoons baking powder

1 teaspoon salt

½ teaspoon baking soda

1/3 cup shortening or butter (I used unsalted butter)

1 tablespoon white vinegar

2 large eggs

1/3 cup milk

1. Preheat oven to 400°. In 10" skillet over medium heat, cook pecans shaking pan frequently, until lightly toasted. Sprinkle 3 tablespoons sugar over pecans in skillet and cook, stirring until sugar melts and coats pecans well. Remove from pan.
2. In large bowl, mix flour, baking powder, salt, baking soda and ¼ cup sugar. With pastry blender cut shortening or butter into flour mixture in bowl. I used a food processor for this step.
3. In a small bowl with fork, mix vinegar, eggs and 1/3 cup milk until well blended. Stir milk mixture into flour mixture until well blended.
4. Put dough on floured surface and knead 15 times. With the food processor, I eliminated this step.
5. Scoop dough by scant ½ cup onto ungreased cookie sheet. Brush tops with 1 tablespoon milk, spring with 1 teaspoon of sugar. Bake 15 minutes or until scones are golden brown.