

LEMON POPPY SEED SCONES

6 c. flour
1 c. sugar
3 lemon rinds
3 T. baking powder
1-1/2 t. salt
1-1/2 c. softened butter
3 T. poppy seeds
3 eggs
juice of 3 lemons
milk

Combine dry ingredients and cut in butter. Blend enough milk to make 2 cups with eggs and juice. Combine wet and dry mixtures. Roll dough out to 1-1/2 inch thick. Cut into 3-inch rounds. Place on greased sheets. Bake at 375 degrees for 20 to 25 minutes. Makes 10 to 12 large scones.

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