

ALMOND-CRUMB SCONES



PREPARATION:

Heat oven to 400 F.

Make Almond Streusel:

Cut butter into remaining ingredients until crumbly. Set aside.

Make Dough:

Cut butter into flour, sugar, baking powder and salt in large bowl, using pastry blender or crisscrossing 2 knives, until mixture looks like fine crumbs. Stir in almonds. Stir in egg and just enough half-and-half so dough leaves side of bowl and forms a ball.

Turn dough onto lightly floured surface; gently roll in flour to coat. Knead lightly 10 times. Pat or roll into 9-inch circle on ungreased cookie sheet. Sprinkle with streusel; press lightly into dough. Cut into 8 wedges, but do not separate.

Bake about 15 minutes or until golden brown. Immediately remove from cookie sheet; carefully separate wedges. Serve warm.

Source: Gold Medal Flour, a Reg. TM of General Mills, Inc.

INGREDIENTS: (SERVES: 8)

Almond Strudel:

2 tablespoons butter or margarine (firm)
3 tablespoons Gold Medal® all-purpose flour

2 tablespoons sugar

2 tablespoons finely chopped almonds, toasted

Dough:

1/2 cup butter or margarine (firm)

2 cups Gold Medal® all-purpose flour

1/4 cup sugar

2 1/2 teaspoons baking powder

1/4 teaspoon salt

1/2 cup chopped almonds, toasted

1 egg

1/2 cup half-and-half