

No Sugar Scones

Makes eight scones

Ingredients

2 cups	All purpose flour
3 Tbsp.	Zerose™ erythritol
3 Tbsp.	Sucralose
½ tsp.	Salt
6 Tbsp.	Shortening, cold
1	Large egg
½ cup	Heavy cream
optional	Handful of dried currants or dried cranberries



Directions

1. Whisk the dry ingredients together.
2. Cut the shortening into the flour mix until pea size.
3. Stir the egg and heavy cream together with a fork, and pour into the flour mix.
4. Stir just until dough comes together.
5. On floured surface, knead gently three to four times.
6. Roll out into a large square, cut diagonally with a knife (have four triangles, then cut each triangle in half to get a total of 8 triangles).
7. Brush a bit of heavy cream on each scone.
8. Place on parchment lined baking sheet.
9. Bake at 425°F for 12-15 minutes, or until golden brown. Cool on rack.
10. Serve scones with butter, jam or clotted cream (Devonshire Cream).

Scones should be eaten within 24 hours.

