

# Scones serve up smiles for seniors

by Monty Lysne

## Saturday morning. Early.

The pleasing smell of freshly baked scones drifts from the kitchen at St Peter's Lutheran Church in Loxton, South Australia.

There's laughter too. From a dozen Head to the Heart confirmation group kids and adult leaders from the church. Who says teens can't get out of bed?

### SURE-FIRE SCONES\*

¾ CUP CREAM  
¼ CUP MILK  
2 EGGS  
PINCH OF SALT  
2 CUPS SR FLOUR  
1 DSP SUGAR (OPTIONAL)

FIND A CHILD YOU CAN MAKE THIS WITH. BEAT EGGS. ADD CREAM AND MILK, BEAT TOGETHER. ADD FLOUR, SALT AND SUGAR. HAVE FUN MAKING FLOUR CLOUDS. MIX WITH KNIFE TO SOFT DOUGH. CUT. BAKE AT 220°C FOR 10-15 MINUTES.

CALL IN ALL YOUR FRIENDS AND FAMILY, SPREAD SCONES WITH GRANDMA'S HOMEMADE BERRY JAM, AND LATHER ON HUGE AMOUNTS OF WHIPPED CREAM. LAUGH AT CREAM STUCK IN EYEBROWS AND HAIR.

ANNE BOEHM, FROM TRIED AND TRUE RECIPES  
REDEEMER LUTHERAN SCHOOL, NURIOOTPA  
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\*THIS RECIPE IS DOUBLE-ASTERISKED IN MY BATTERED OLD BLUE BOOK AT HOME, SO IT MUST BE GOOD ...ED