

• INGEBRETSEN'S FAMILY RECIPES •

LINGONBERRY - CARDAMOM

SCONES

2 C. FLOUR
1 1/2 TSP. BAKING POWDER
PINCH SALT
2 TBSP. SUGAR
2 TSP. GROUND CARDAMOM
1/2 C. BUTTER
3/4 C. FRESH OR FROZEN LINGONBERRIES
1 EGG, BEATEN
MILK AND EGG TO 3/4 CUP (PUT AN EGG IN A ONE CUP MEASURE. ADD MILK UNTIL YOU REACH THE 3/4 CUP MARK.)
1 TSP. VANILLA
CARDAMOM SUGAR

PREHEAT OVEN TO 350 DEGREES

MIX FLOUR, BAKING POWDER, SALT, SUGAR, AND CARDAMOM IN A MEDIUM BOWL. CUT IN THE BUTTER. GENTLY STIR IN THE LINGONBERRIES AND COVER THEM WITH FLOUR. ADD MILK AND EGG MIXTURE. STIR ONLY ENOUGH TO MIX. DROP BY SPOON OR SCOOP TO COOKIE SHEET. SPRINKLE WITH CARDAMOM SUGAR. BAKE IN 350 F OVEN FOR 25-30 MIN. COOL ON A WIRE RACK.

VARIATIONS: USE FRUITS, SPICES, AND FLAVORINGS AS YOU PREFER

Vær så god!

FROM LOIS NOKLEBY