

Ingredients

* 3 cups all-purpose flour
* 5 teaspoons baking powder

(OR 3 cups of Original Pioneer Baking Mix)

* ½ cup White Sugar
* ½ teaspoon Salt
* ¾ cup Butter
* 1 Egg, beaten
* 1 cup Milk

Directions

1. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking   
   sheet
2. In a large bowl, combine flour, sugar, baking powder, and salt.   
   Cut in butter. Mix the egg and milk in a small bowl, and stir into   
   flour mixture until moistened.
3. Turn dough out onto a lightly floured surface, and knead briefly.   
   Roll dough out into a 1/2 inch thick round. Cut into 8 wedges,   
   and place on the prepared baking sheet.
4. Bake 15 minutes in the preheated oven, or until golden brown.

Nutrition Facts

Per Serving: 397 calories; 18.9 g fat; 50.6 g carbohydrates; 6.8 g protein; 71 mg cholesterol; 595 mg sodium. Full nutrition