

# DUTCH OVEN SCONES

by Saffron Hodgson

## Ingredients

- 50g butter
- 2 cups self raising flour
- 1/2 teaspoon salt
- 200ml milk



## Recipe Directions

1. Preheat the Dutch oven to 190 degrees C (375 degrees F).
2. Rub the butter with your fingertips into the flour and salt to form a breadcrumb type texture.
3. Add enough milk into the flour to form a light dough.
4. Turn the dough out onto a floured board and gently knead just until dough comes together. Cut out round scones.
5. Sprinkle flour on the bottom of the preheated Dutch oven to prevent sticking. Arrange the scones evenly over the base of the Dutch oven. Brush the tops with additional milk.
6. Add enough heat to get the Dutch oven to about 190 degrees C.
7. Cook the scones until you can smell them, then one additional minute, this will take about 15 minutes total.

*Tip: To cook this recipe use a 12-inch Dutch oven. To reach 190 degrees C (375 degrees F) place 9 charcoal briquettes on the bottom and 18 charcoal briquettes on the top. Thus a total of 27 charcoal briquettes.*

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