

Treacle Scones

(Molasses Scones)

Recipe submitted by Florence Krahling
Nationality/Ethnicity – Scottish

This recipe is from my mother, Georgina Carnie McNaughton, who was born in Annan, Scotland, in 1898 and came to the United States in 1923.

Ingredients:

2 cups self-rising flour
½ teaspoon cream of tartar
1 ounce margarine or butter
2 tablespoons treacle (molasses)
1 teaspoon baking soda
2 tablespoons sugar
Pinch of salt
Enough buttermilk or regular milk to mix (perhaps a ½ cup)

Preparation Directions:

Mix dry ingredients, rub in butter or margarine. Mix the treacle with the milk to make a soft dough. Beat well with a wooden spoon. Roll on floured board, rub well with flour, cut into rounds, and bake on a floured pan in a 400 degree oven for 7 to 10 minutes.