

Crackling scone

Ingredients

- 1 kg flour
- 2 dl sour cream
- 5 dag yeast
- little sugar
- little salt
- milk



Preparation method

From the ingredients – with as much milk as the paste takes up – make raised paste, mould it well, and let it raise twice the size of it. While it raises, flavour 30 dag ground crackling with salt and ground pepper. Roll out the raised paste, grease it with the crackling. Fold it to the quarter of its size, and wait until it raises again to the twice size of it. Repeat this operation yet 3 times, in this way you get a layered scone. After the final rolling out slit the top of it in squared patterns than cut it out. Grease the top of the scones with mixed egg put previously into the skillet, bake it in warmed up oven