



## Drop Scones

READY IN



45 min.

SERVINGS



10

CALORIES



266 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

## Ingredients

- 1 teaspoon baking soda
- 0.5 cup butter softened
- 2 teaspoons cream of tartar
- 2 cups flour all-purpose
- 0.5 cup milk
- 0.3 teaspoon salt
- 0.5 cup sugar
- 10 servings sugar
- 1.5 teaspoons vinegar white

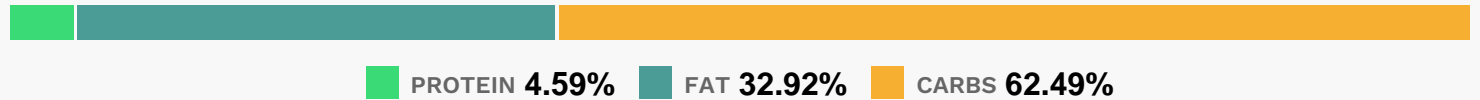
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Stir together milk and vinegar; set aside.
- Stir together butter and 1/2 cup sugar in a large bowl.
- Combine flour and next 3 ingredients; stir into butter mixture alternately with milk mixture, beginning and ending with flour mixture, until dry ingredients are moistened. Drop by rounded 2 tablespoonfuls onto an ungreased baking sheet; sprinkle with additional sugar.
- Bake at 450 for 12 to 14 minutes or until golden.

## Nutrition Facts



## Properties

Glycemic Index:30.32, Glycemic Load:29.38, Inflammation Score:-4, Nutrition Score:4.5182609149133%

## Nutrients (% of daily need)

Calories: 266.31kcal (13.32%), Fat: 9.84g (15.14%), Saturated Fat: 2.16g (13.51%), Carbohydrates: 42.03g (14.01%), Net Carbohydrates: 41.35g (15.04%), Sugar: 22.61g (25.12%), Cholesterol: 1.46mg (0.49%), Sodium: 280.29mg (12.19%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.08g (6.17%), Vitamin B1: 0.2mg (13.61%), Selenium: 8.84µg (12.64%), Folate: 45.86µg (11.47%), Vitamin B2: 0.15mg (8.75%), Manganese: 0.17mg (8.68%), Vitamin A: 425.75IU (8.52%), Vitamin B3: 1.49mg (7.46%), Iron: 1.19mg (6.63%), Potassium: 149.28mg (4.27%), Phosphorus: 41.99mg (4.2%), Fiber: 0.68g (2.7%), Vitamin E: 0.37mg (2.49%), Calcium: 22.51mg (2.25%), Copper: 0.04mg (1.95%), Magnesium: 7.33mg (1.83%), Vitamin B5: 0.16mg (1.65%), Zinc: 0.23mg (1.53%), Vitamin B12: 0.08µg (1.29%)