

### Prairie Harvest Scones

2 c. unbleached enriched flour  
1 T. baking powder  
3 T. sugar  
4 T. chilled butter  
2 eggs, slightly beaten  
1/3 c. Mountain high plain yogurt

Preheat oven to 400 degrees. Combine dry ingredients. Cut in butter until mixture resembles coarse crumbs. Add ¼ c. dried fruits, nuts or chocolate as desired. Combine eggs and yogurt, add to dry ingredients, stirring just until moistened. Prepare a greased or cornmeal-dusted baking sheet. With floured hands, shape dough into an 8" circle. Cut into wedges. Bake 14-18 minutes. Remove from sheet to cooling rack. Serve with Prairie Harvest Chai (see other side).

### Prairie Harvest Chai

One packet Prairie Harvest Chai (includes spices and tea)	6 T. Honey
7 c. water	1 c. milk

Bring spice/tea mixture to a boil in water (use tea infuser or loose tea to strain later). Simmer 7 minutes. Remove from heat and remove infuser or strain tea. Add honey and milk and enjoy with scones (see other side).



Recipe from Prairie Harvest Market and Deli  
601 N. Main, Newton, KS 67114 [www.prairieharvestnewton.com](http://www.prairieharvestnewton.com)