

Scones

Ingredients:

Bag of frozen dinner roll dough balls (white, not wheat)
1-2 quarts vegetable cooking oil (depending on size of dutch oven)
Honey
Butter (optional—depending on who you ask)

Take frozen dinner roll dough (usually comes in bags of 36 rolls or 72) and let thaw at room temperature of 72-75 degrees for 4 hours. You can leave it in the bag and the rolls will all blob together and expand until the whole bag is stuffed with raised dough. You can speed this up by putting dough in warmer air. On winter campouts I have run the truck heater on the bag to get the dough to raise.

When dough is raised, take cooking oil and pour 2-3 inches into dutch oven and place oven over a gas stove or other heat source. Bring oil to a good medium-high temp. Do not overheat the oil.

As the oil is coming to heat, pinch off a piece of dough about the size of an egg. If you rub Bisquick or regular flour on your hands, the dough will stick less. Stretch the dough out into an ever larger circle letting the dough become as flat and wide as possible (like a pancake).

Place dough in hot oil in dutch oven and let fry. After about a minute, flip scone with tongs and let other side brown. Experiment until you can make a scone that is perfect for you. Make them thinner, fatter, bigger, smaller, burnt to a crisp, or still “doughy” in the middle.

Pull scone from oil and let cool on a plate. Eat with honey and/or butter. YUM!