**Honey Butter**

2 cubes butter (no substitutes)

1 cup honey

1 egg yolk

Whip butter in a food processor or blender. Add egg yolk. Slowly add honey while continuing to mix until light and fluffy. Makes approximately 1 1/2 cups. (The egg may be omitted if you are worried or making it for children).

Pina Colada

1 1/2 cups pineapple juice

1/2 teaspoon dry lemonade

3 cups ice cubes

6 tablespoons sugar

2 tablespoons cream of coconut

Combine all ingredients in a blender and mix until smooth.

Serves 4.

Scones

1/4 cup warm water 1/2 tablespoon yeast

1/8 cup sugar 1 cup warm milk

1/8 cup shortening 1 teaspoon salt

3-4 cups flour

Mix warm water, yeast, and sugar in a large bowl and let sit for 5-10 minutes. Add the shortening, warm milk, salt, and mix. Start adding flour until a moderately stiff dough is formed (you can know if you have added enough flour if the dough pulls away from the side of the bowl and it is no longer sticky to the touch). Turn out onto a lightly floured surface and knead until smooth and elastic, 8-10 minutes by hand (5 minutes in a mixing bowl with dough hook). Transfer to a lightly oiled bowl, cover with plastic wrap, and rise until double (about 1 hour). Cut dough into serving pieces and shape with hands. Fry in 1/2 to 1 inch of oil on medium high heat until golden brown on both sides (if oil begins to smoke, TURN OFF HEAT).