

Apple 'n Honey Scones

2 c flour	1/4 t salt (optional)
2/3 c Wheat Germ	1/3 c margarine (5 T + 1 t)
2 t baking powder	1 1/4 c finely chopped apple
1 t ground cinnamon	1/2 c milk
1/4 t nutmeg	1/4 c honey
1/4 t baking soda	

Topping: 1 T Wheat germ
1 T sugar
1/4 t cinnamon

Heat oven to 400 degrees. Lightly spray large cookie sheet with oil. In large bowl combine first 7 ingredients, cut in margarine until mixture resembles coarse crumbs. In another bowl combine apple, milk and honey. Add to dry ingredients and mix until dry ingredients are moistened. Turn dough onto lightly floured surface, knead gently 5 to 6 times. Pat into 9" circle. Cut into 10 wedges, place on cookie sheet and sprinkle with topping. Bake 16 to 18 minutes.