

Fluffy Scones

- 2 Tbsp White Sugar
- 3 Tsp. Baking Powder
- 2 Cup All Purpose Flour - sifted
- 1/2 Tsp. Salt
- 1/3 Cup Margarine
- 2/3 Cup Milk
- 1 Egg - beaten
- 1 Egg - beaten for glaze
- 1/4 Cup Raisins (optional - can also use cranberries, orange rind, ????)

- ☐ Preheat oven to 425 F (218 C)
- ☐ Mix together sugar, baking powder, flour and salt.
- ☐ With pastry blender, cut in margarine until it resembles coarse meal.
- ☐ Add first egg and milk. Stir quickly until no flour shows. Add more milk if needed to form dough.
- ☐ Turn dough onto floured surface. Gently kneed in raisins if used. Knead gently for 2 minutes.
- ☐ Cut dough in half and shape into balls. Press down until about 1/2-inch thick.
- ☐ Cut into 8 wedges. Place on greased cookie sheet 1-inches apart. Glaze with beaten egg.
- ☐ Bake at 425 F (218 C) for 12 minutes

Yield: 16 pieces (2 rounds of 8)

Comments: 1) Serve with good quality jam or marmalade. Traditional clotted cream is also good.