

Simple Scones

2	Cup	All Purpose Flour
1/3	Cup	White Sugar
1	Tsp.	Baking Powder
1/4	Tsp.	Baking Soda
1/4	Tsp.	Salt
8	Tbsp	Butter - frozen (<i>1/2 cup minus 1 tsp = 8 tbsp</i>)
1/2	Cup	Raisins (or dried currants)
1/2	Cup	Sour Cream
1		Egg - Large

- ☐ Adjust oven rack to lower-middle position. Preheat oven to 400 F (205 C).
- ☐ In a medium bowl, mix flour, sugar, baking powder, baking soda and salt.
- ☐ Grate butter into flour mixture using large holes of a box grater.
- ☐ Use fingers to work in butter. Mixture should resemble coarse meal.
- ☐ Stir in raisins.
- ☐ In a small bowl, whisk together sour cream and egg until smooth.
- ☐ Using fork, stir sour cream mixture into flour mixture until large dough clumps form.
- ☐ Use your hands to press the dough against the bowl into a ball. The dough will be sticky in places, and there may not seem to be enough liquid at first, but as you press, the dough will come together.
- ☐ Place on a lightly floured surface and pat into a 7" - 8" circle about 3/4" thick.
- ☐ Sprinkle with 1 tsp of sugar. Use a sharp knife to cut into 8 triangles.
- ☐ Place on a cookie sheet (preferably lined with parchment paper), about 1" apart.
- ☐ Bake at 400 F (205 C) until golden brown. About 15 to 17 minutes.
- ☐ Cool for 5 minutes and serve warm or at room temperature.

Yield: 8 scones

Comments: 1) *Cranberry - Orange Scones.* Add a generous teaspoon of finely grated orange rind to dry ingredients. Substitute cranberries for the raisins.

2) *Lemon-Blueberry Scones.* Add a generous teaspoon of finely grated lemon rind to dry ingredients. Substitute dried blueberries for the raisins.

3) *Cherry-Almond Scones.* Add 1/2 teaspoon almond extract to sour cream mixture. Substitute dried cherries for the raisins.