

Nan's Scones

Ingredients

- 4 tbsp butter
- 1 cup sugar
- 1 cup buttermilk (or sour milk with pinch baking soda)
- 4 cups sifted flour
- 8 tsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ to 1 cup raisins optional

Instructions

Cream butter and sugar. Add eggs, one at a time, beating thoroughly after each addition. Add buttermilk, beat thoroughly. Add cups flour. Beat until bubbles form on top. Add baking powder & salt- beat. Add remaining flour, stir by hand. Add optional raisins. Flour board & hands generously before working dough; dough is sticky. Form 4 rounds & place on cookie sheet. Brush with buttermilk. Bake at 425° for about 20 minutes. [Cover lightly with foil for last 5 minutes]