

Nan's SCONES

makes 4

4-25°  
20 min.

4 TBSP. butter

1 c. sugar

2 eggs

1 c. buttermilk (OR sour milk w/pinch bak. soda)

4 c. flour, sifted (2 first--2 later)

8 tsp. baking powder

$\frac{1}{2}$  tsp. salt

$\frac{1}{2}$ -1 c. raisins (optional)

1. Cream butter & sugar.

2. Add eggs, one at a time, beating thoroughly after each addition. Add buttermilk, beat thoroughly.

3. Add 2 cups flour. Beat until bubbles form on top.

4. Add baking powder & salt--beat.
5. Add remaining flour; stir by hand.  
Add raisins. (optional)
6. Flour board & hands generously before working dough; **dough is sticky.** Form **4 rounds** & place on cookie sheet. Brush with buttermilk.
7. Bake **425\*** for about **20 min.**

cover lightly with alum. foil last 5 min.