

# 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

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