

LEMON RAISIN SCONES



Scones are delicious for
breakfast, snack or anytime!

Bakers Buzzin'
CHILDREN. LOVE. COOKING.



Ingredients

- 1 cup all-purpose flour
- 1/4 cup sugar
- 1 teaspoons cream of tartar
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 1/2 teaspoon grated lemon rind
- 4 Tbsp butter or margarine
- 1/4 cup raisins
- 1/2 teaspoon lemon juice
- Milk to measure to 1/3 of a cup



Instructions



- Preheat oven to 450 degrees.
- Measure 1/2 tsp lemon juice into a small liquid measuring cup. Add milk to make the lemon juice and milk measure 1/3 cup together. Let the mixture sit for at least 5 minutes.
- Use a small grater to grate the lemon rind.
- Stir together first 6 ingredients in a medium bowl. Cut in butter with a pastry blender or two butter knives until crumbly.
- Add raisins and buttermilk, stirring just until dry ingredients are moistened.
- Drop dough evenly into 6 mounds on an ungreased baking sheet.
- Bake for 10 minutes or until golden. Remove baking sheet from the oven using oven mitts. Cool.
- Store scones in an airtight container for up to 1 week.
- Makes 6 scones.