

# Old-Fashioned Raisin Scones



PREPARATION TIME  
20 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
hot apple cider



Raisins purchased in canisters stay fresher and softer longer than traditional boxed raisins.

Though canisters may cost more, you save in the long run because the raisins are less likely to dry out.

## SHOPPING LIST

• baking powder • raisins

## ON HAND

• flour • sugar • butter  
• egg • milk • salt

# Old-Fashioned Raisin Scones

## INGREDIENTS

- 1½ cups all-purpose flour
- ¼ cup sugar
- ¼ teaspoon salt
- 1½ teaspoons baking powder
- 4 tablespoons (½ stick) butter or margarine
- ⅓ cup raisins
- 1 egg, lightly beaten
- 2 tablespoons milk

MAKES 10 SCONES

**COOKIN'**  
*Express*

- Save cleanup time by using parchment paper to line the baking sheet.

## Make Ahead

You can combine the dry ingredients in step 1 up to 24 hours ahead. Store in a resealable plastic bag until ready to use.

## VARIATION

For cinnamon-raisin scones, add 1 teaspoon ground cinnamon to the dry ingredients in step 1.

**1** Preheat oven to 425°F. Grease a baking sheet. Combine flour, sugar, salt and baking powder in a large bowl. Cut in butter with a pastry blender until mixture resembles coarse crumbs.



**2** Add raisins to flour mixture; mix well. Add egg and milk; stir with a fork until mixture forms a soft dough.

**3** Pat dough into a circle about ½ inch thick, adding flour if necessary to prevent sticking.



**4** Cut dough into rounds with a floured 2-inch biscuit cutter. Arrange scones on prepared baking sheet. Bake until tops are golden, about 15 minutes. Let scones cool 1 minute. Remove from sheet.