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SCONES

(This recipe is originally in metric and weighed off on a scale, which is why the measurements are rather strange)

1 $\frac{3}{4}$ cup all purpose flour (225 gram)
3 $\frac{3}{4}$ tsp baking powder (15 gram)
3 $\frac{1}{2}$ tbsp sugar (50 gram)
just under 1/2 cup of buttermilk (125 ml)
just a hair less than $\frac{1}{4}$ cup of butter or margarine (50 gram)
1 egg
between $\frac{3}{4}$ and 1 cup of raisins (130 gram)
zest of 1 orange

- Soak raisins overnight.
- Preheat oven to 375-400 (depending on how hot it is)

Mix flour, baking powder, sugar and orange zest together. With pastry cutter, blend in the margarine until small crumbs.

Mix buttermilk and egg together

Drain raisins, add to dry mixture, then add wet mixture. Mix together but do not overmix, as this makes scones tougher. Turn out onto a floured surface and pad into an oval shape. Cut into 8 pieces and bake for about 12 minutes.

We also sometimes make this recipe with dried apricots or other variations. They taste great any way you make them!

Savory scones

For savory scones, omit sugar, add the same amount of cheese of choice, a pinch of salt, increase buttermilk slightly, some drained sundried tomatoes, 4 slices of bacon cut into small pieces and lightly sauteed. Other items can be substituted, including 1 tsp of ground oregano.