



SOURDOUGH SCONES with Raisins & Cinnamon

1 cups organic unbleached flour
3/4 - 1 cup organic whole wheat flour
1/2-3/4 cup organic coconut sugar
1/2 tsp sea salt
1 tsp baking soda
1/2 cup organic lard or butter
2 cups sourdough culture
3/4 cup organic raisins, soaked in water
1 tsp organic cinnamon

Method: In a mixing bowl, combine the flour, sugar, salt, cinnamon, and baking soda. With a pastry cutter, cut in the lard until the mixture resembles coarse crumbs. Stir in the raisins. Add the culture, stirring with a fork. The dough should be soft and moist. Turn onto a floured board and knead briefly until the dough is soft and barley sticky. Add more flour if needed. On a well floured board, shape the dough into a long flat, rectangular snake. With a bread knife, cut the dough into triangles. Place on a baking sheet and proof for 2 hours at room temperature. Bake in a preheated oven at 375* for 20-25 minutes, or until golden. Makes 12 scones.

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