

“Patti Cakes” Bakes

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Hot Raisin Scones

2 cups all-purpose flour
2 Tablespoons baking powder
½ teaspoon baking soda
¼ teaspoon salt
2 Tablespoons sugar
1 teaspoon grated lemon zest
½ cup cold butter or margarine
½ cup raisins
¾ cup buttermilk

Combine first 6 ingredients in a bowl. Cut in butter until mixture is crumbly, using a pastry blender. Add raisins, tossing lightly. Add buttermilk, stirring until dry ingredients are moistened.

Turn dough out onto a lightly floured surface, and knead lightly 6 times. Divide dough in half. Shape each portion into a 7-inch circle on an ungreased baking sheet; cut each circle into 6 wedges.

Bake 10 minutes at 400 degrees. Cool on wire racks