

## Wilma's Scones

1<sup>3</sup>/<sub>4</sub> cups all purpose flour  
1/3 cup sugar  
2 1/2 tsp. Baking Powder  
1/2 tsp. salt  
1/4 tsp. Baking Soda  
1/3 cup shortening (I use margarine)  
1/3 cup raisins  
1 egg  
2/3 cup sour cream

Mix together flour, sugar, baking soda, salt and baking powder. Cut in shortening finely.

Add raisins (if using)

Beat egg and sour cream. Add to dry mixture, combining lightly with a fork. Mix in sour cream and egg mixture.

Dough should be soft but not sticky. Knead about 15 seconds on a lightly floured surface to shape the dough. Roll 1/2" thick. Bake in one complete round, several smaller ones (score into slices with a sharp knife) or cut into small rounds. Sprinkle tops with a little sugar.

Bake at 400 for about 18-20 mins.

You need to watch them as they bake. It all depends on your oven and I bake in a shorter time when they are in small rounds. I would suggest that you use a double layered cookie sheet and parchment paper as this saves them from scorching on the bottom.

N.B. You may substitute fruit for the raisins. Blueberries are delicious.

Enjoy!