

Scones

Phylad.

- 3 cups flour
- 1/2 cup w. ^{little more} sugar or brown or 1/3 cup splenda
- 1 cup butter margine
- 1 cup raisins
- 5 top b. powder
- scant tee soda ^{Johnny} 1/2 tsp salt
- 1 egg beat slightly & remove small amount for top of scones.
- 1 cup raisins (opt)

Add ~~milk~~ ^{buttermilk} to remaining egg to make 1 cup

Mix as for pastry add milk egg mixture

Bake 350 - 20 mins

16 over,

If using milk use 6 tea b. powder.

Biscuits

3 cup flour

1 $\frac{1}{2}$ tablesp sugar

2 tsp Cream of tartar

1 tsp b. powder

1 tsp b. soda $\frac{1}{2}$ tea salt

$\frac{1}{2}$ cup margarine

1 cup buttermilk or sour milk

1 egg - Combine 6 ingred. as for coarse meal.

Mix egg & milk till blended - Bit sticky, turn out
floured surface - roll out 1" thick

Bake 450 - 12 - 15 mins.

Pat. No.
rolling pin
(18)