

Scones

Mix nite before & put in fridge

$\frac{3}{4}$ cup (cut down) (try $\frac{1}{2}$ cup)

~~$\frac{1}{4}$~~ cups margerine $2\frac{1}{2}$ 3 cups flour 6

$\frac{1}{3}$ 1 cup b. ^{white off} sugar $\frac{2}{3}$ $2\frac{1}{2}$ $2\frac{1}{2}$ tea. b. powder 5

2 eggs 4 $\frac{3}{4}$ ~~$\frac{1}{2}$~~ tea salt $1\frac{1}{2}$

2

~~$\frac{1}{2}$ tea b. so~~

1 cup buttermilk - 1 tea b. soda dissolved in it.

1 cup ²raisins. opt or rind of 1 grated lemon.

Cut butter into flour & then add liquid ingred in well. Pat to 1" high ^{cream}
Pat on table - brush with egg ^{or cream} before
Cutting 400° - 10-12 mins. (24)

opt. Instead of raisins add grated lemon (1)

Roll ~~out~~ out like jelly roll & sprinkle
sps sugar & butter - punch holes.

Can fill with raisins - cut $\frac{1}{2}$ " -

Bake 425 - 12 mins