

Mix into before!
& refrigerate. **Scones**

Good
2010

2 1/2 Cup margerine	6 cups flour
2/3 Cup w or b. sugar	8 to 5 teas b. powder
4 eggs	1 1/2 " Salt

Baking powder almost 1/4 cup!

2 cups buttermilk - 2 tea b. Soda dissolved in it.

2 cups Raisins (Maurice cup More Raisins)
2 cups Fowl 2012

Mix as for pastry & add wet ingreds.
Pat on table to 1" high & cut out
Brush with egg or cream before cutting.
Bake 350 - 20 mins.

25 to 30 scones.