

SCONES

2 $\frac{3}{4}$ c. pastry flour (all-purpose is fine)

$\frac{1}{4}$ c. sugar

1 T. baking powder

1 t. baking soda

6 oz. butter, $\frac{1}{2}$ inch cubes

**1 c. golden raisins

**1 T. caraway seeds

1 c. buttermilk

*Preheat oven to 375

*Place cubed butter in the freezer for 15 minutes. Meanwhile, measure other ingredients (except buttermilk) & place in the bowl of a food processor

*Add butter to processor bowl & mix until the butter and flour are the texture of coarse cornmeal. Transfer to the bowl of an electric mixer fitted with the paddle attachment. Add buttermilk and mix on lowest speed until the dough just comes together.

*Turn out onto a lightly floured surface and knead very gently a couple of times. Roll dough out to approximately 1 inch. cut squares & then again on the diagonal to create triangles. Bake for 25-30 minutes until lightly browned.

**Option-substitute caraway & raisins with 1 c. fresh fruit, reduce buttermilk to $\frac{3}{4}$ cup.