**Raisin Scones**

Cooking Principle-Biscuit Method

Groups of 2/3 Students

275ml flour

15ml sugar

6ml baking powder

1ml baking soda

1ml salt

60ml cold margarine

60ml raisins

125ml buttermilk

**Method:**

1. Pre-heat oven to 425F
2. In a large bowl, measure flour, sugar, baking powder, baking soda and salt. Mix together, using a whisk.
3. With a pasty cutter, cut in the margarine into the flour mixture until mixture looks coarse and crumbly.
4. Add raisins.
5. Pour buttermilk over dry ingredients. With a fork, toss together until soft and slightly sticky.
6. Dust counter and your hands lightly with flour. Place dough on counter and lightly knead 10-15 times.
7. Pat dough into a circle about 1.5cm thick.
8. Cut scones into 8 wedges.
9. Bake until done. About 12-15 minutes. Tops are golden brown.

