

Lemon Cream Scones

Ingredients:

- 500 mL flour
- 15 mL baking powder
- 5 mL baking soda
- 2 mL salt
- 50 mL sugar
- 65 mL margarine (= ½ square)
- 125 mL raisins (optional)
- 1 Rind or zest of 1 lemon
- 1 Juice of 1 lemon
- 1 egg plus enough buttermilk to make up 175 mL



Method:

1. Preheat oven to 425 F.
2. Wash and dry lemon. Zest and juice lemon; set aside.
3. Add egg to liquid measure, beat well. Add enough buttermilk to make 175 mL. Set aside.
4. In a large bowl, combine flour, baking powder, baking soda, salt and sugar.
5. Using a pastry blender, cut in margarine into flour mixture until the size of small peas.
6. Lightly stir in raisins (if using) and lemon rind.
7. Make a well in the dry mixture, add lemon juice and buttermilk mixture. Stir until forms a soft ball.
8. Turn out on a lightly floured counter and knead 5 to 6 times.
9. Roll out dough in circle about ½ inch thick. Cut into 8 wedges. Place on cookies sheet. Sprinkle with sugar (optional). Bake for 15 minutes or until lightly browned.