

Scones – Mildred Little

2 c flour

3 t baking powder

2 T sugar

$\frac{1}{4}$ t salt

6 T shortening (3/8 c)

$\frac{1}{2}$ c milk with slightly beaten egg

$\frac{1}{2}$ c washed raisins

White sugar

1. Blend dry ingredients
2. Cut in shortening
3. Add most of liquid until dough is of good consistency, reserving small amount for topping
4. Blend in raisins
5. Roll to $\frac{1}{2}$ - $\frac{1}{4}$ ", brush with egg mixture and sprinkle with sugar.
6. Bake at 450°F for 10 minutes. Watch, as they are prone to burning on the bottom.