

## SCONES WITH STRAWBERRY BUTTER

(Makes 12 Scones)

500 mL flour ( \_\_\_ cups)  
30 mL sugar ( \_\_\_ Tbsp)  
15 mL baking powder ( \_\_\_ Tbsp)  
2 mL baking soda ( \_\_\_ tsp)  
2 mL salt ( \_\_\_ tsp)

80 mL margarine ( \_\_\_ cup)  
2 eggs  
125 mL buttermilk ( \_\_\_ cup)  
125 mL raisins ( \_\_\_ cup)

60 mL flour

15 mL sugar

1. Wash hands. Put on apron.
2. Pre - heat oven to 425 F.
3. **Grease** a large **COOKIE SHEET**.
4. Sift dry ingredients together into a **LARGE glass bowl**.
5. **CUT-IN** margarine with a pastry blender until mixture resembles coarse crumbs.
6. In a **LARGE LIQUID MEASURING CUP**, beat together eggs and buttermilk with a fork.
7. Stir in raisins.
8. With the same fork, blend liquid ingredients with the dry mixture to form a dough in the **LARGE bowl**.
9. Measure 60 mL flour onto table (wipe it first). Turn dough onto board and knead 10 times.
10. Divide dough in half and shape into 2 rounds 2 cm. high (if dough is thicker, it will take longer to bake). Place rounds on large cookie sheet.
10. Score each round to make 6(or 8) pie shaped wedges, but **DO NOT separate**.
11. Sprinkle loaves with 10 - 15 mL sugar.
12. Bake 12 -15 minutes until lightly browned.
13. Slice at score marks into wedges.
14. Serve warm with **STRAWBERRY BUTTER**. The basket should be lined with a napkin.

### STRAWBERRY BUTTER

75 mL margarine, softened  
25 mL strawberry preserves

1. Wash hands. Put on apron.
2. In **small bowl** combine margarine and preserves, stirring vigorously with a spoon.
3. With a rubber spatula transfer mixture to an appropriate serving dish (custard cup, fruit nappie, fancy small bowl).