

Cape Breton Scones

A perfect scone to enjoy a cup of your favourite tea.

Ingredients

- 2 cups Flour
- 2 tablespoons Sugar
- 1 tablespoon Baking powder
- 1 teaspoon salt
- ¼ teaspoon Baking soda
- 1 cup Raisins or currants
- ½ cup Sour cream
- ¼ cup Oil
- 1 Egg; slightly beaten
- 3 tablespoons Milk

Instructions

1. Sift together dry ingredients and stir in the raisins.
2. Blend the remaining ingredients and stir in the flour mixture until the dough is all-together.
3. Toss on a lightly floured surface until no longer sticky.
4. Knead a few times.
5. Divide the dough in half then pat each ball of dough into a 6-inch circle with the top slightly rounded.
6. Brush the tops with milk and sprinkle with sugar.
7. Cut each circle into 6 wedges.
8. Place 2 inches apart on a cookie sheet.
9. Bake at 425F for 10 to 12 minutes or until golden.

Note: Serve hot with butter and jam or flavoured butter or honey.

