

Date: _____ Period: _____ Full Name: _____

RAISIN SCONE

_____ Method

INGREDIENTS:

500mL Flour
30 mL Sugar
5 mL Baking Powder
2 mL Salt
75 mL Butter (cold)
1 Egg (save a little to brush the top with)
200 mL Milk
125 mL Raisins
Optional: 1-3mL Cinnamon
Extra 10 mL Sugar (keep separate)

EQUIPMENT:

DIRECTIONS:

1. Prepare for lab. Preheat oven to 425° F.
2. Whisk together flour, sugar, baking powder and salt.
3. Cut in butter. Toss in raisins.
4. Beat egg in a custard cup; set aside 1/8 of it.
5. Add the remainder of the egg and milk to the flour mixture. **MIX GENTLY** until it all comes together.
6. Roll out the dough on the countertop. Cut into 6-8 pieces.
7. Place on baking sheet.
8. Brush the top with egg and sprinkle with sugar.
9. Bake for 10-12 minutes.
10. To get the tops golden brown, set both oven dials to "BROIL" and **WATCH CAREFULLY – OR ELSE IT WILL BURN!**