

Ireland:

Irish Tea Scones (makes about a dozen)

*Please make 3 doz
but make them small*

Stir:

2 cups flour
¼ teas baking soda
2 ½ teas baking powder
½ teas salt (or less)

Beat:

1 egg
½ to 2/3 cups buttermilk

Cut:

1 stick Land of Lakes margarine into pieces (that is the only way she would make this), then cut margarine into dry ingredients and then mix with fingers

Add:

½ to ¾ cup raisins

Make a well with the above and add beaten egg and buttermilk. Stir mixture and add more flour if too wet or more buttermilk if too dry.

Put on floured board and knead a few times and fold. Flatten and cut with a 6 oz glass or approximately 2 ½" diameter.

Flour baking pans lightly and bake at 400 degrees for 20-30 minutes.