

LEMON CREAM SCONES

Ingredients

1 c flour
1 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{4}$ tsp salt
2 T sugar
1 egg, separated
3 T margarine
1/3 c + 4 tsp milk + 5
ml lemon juice
(makes sour milk)
1 T lemon juice
 $\frac{1}{4}$ c raisins/cranberries

Equipment

sieve
dry measures
small measures
metal spatula
large bowl
pastry brush
pastry blender
wooden spoon
lg & sm liquid measure
fork
cookie sheet
pizza cutter to cut
scones

Method:

1. Preheat oven to 375° F.
2. Into large bowl, sift flour, baking powder, soda, salt and sugar.
3. Cut in shortening with pastry blender. Stir in raisins/cranberries.
4. Separate egg and set aside egg white. Beat egg yolk + 5ml water in large glass measuring cup. Add sour milk to make 125 ml. Add lemon juice.
5. Make a well in dry ingredients and add milk, stirring with a fork until mixture leaves the side of the bowl.
6. Turn onto lightly floured board. Knead lightly. Roll into a circle 1.5 cm thick. Transfer dough to a cookie sheet.
7. Brush top with egg white; sprinkle lightly with sugar. Cut into triangles; space on cookie sheet.
8. Bake 15 min.

Food groups: fruit, grains

Product Standards: well-risen, flaky, golden tops

Tablesetting: lunch plate, knife, water glass