

Scones

Ingredients:

- 2 Large eggs
- 1 Cup milk
(plus an optional small amount if the unbaked scones seem too dry).
- 4 Cups all-purpose flour
- 5 Tbsp sugar
- 2 Tbsp baking powder
- 1 tsp Salt
- 2 Lemon
- 12 Tbsp cold butter, cut into bits
- 1 ½ Cup raisins



Procedure:

1. If using a baking stone, place it into a COLD oven.
2. Preheat the oven (and the stone, if using one) to 400 deg. F.
3. Extract the zest from the lemon and the juice from the lemon; mix the zest and juice.
4. Whisk the egg, milk and lemon-mixture together in one bowl.
5. Sift (or whisk) the flour, sugar, baking powder and salt in another bowl.
6. Cut the cold butter into small pieces and drop the pieces into the flour. Use your fingers to “cut and rub” until the flour mixture is pebbly.
7. Perhaps in a 3rd bowl (large bowl): Pour the egg/milk/lemon mixture into the flour mixture until the dough is evenly moist. If it “seems too dry” add a very-small amount of milk.
8. Add the raisins and give the very sticky dough a few more stirs.
9. Place a wood board onto the counter and remove the now-hot cooking stone from the oven and place on top of the wooden board. Sprinkle some flour on the stone in preparation for the scone mixture.
10. Spoon 12-or-so mounds of dough onto the stone (or onto a foil-or-parchment-paper lined cooking sheet if using that approach for baking).
11. Bake for 22 minutes (or until the scones are golden brown).
12. Be careful when removing the stone from the oven (again, use a wooden board on the counter to hold the hot stone).
13. Remove the scones from the stone (or cooking sheet) and place them onto a cooling rack.
14. If necessary, slightly “clean off” the stone (if there are any raisins, etc. on the stone) and, perhaps, add a small amount of flour on the stone.
15. Repeat the spooning/baking for the rest of the dough.
16. Serve scones warm (not hot!) with butter or jam – or, a little of each.

The scones freeze great; just place them in freezer bags after they have cooled down if you do not eat all of them. After frozen, prior to serving, thaw/heat in a 300-deg. F. small oven for 5-to-7 minutes.