LEMON RAISIN SCONES



Ingredients

1 cup all-purpose flour

1/4 cup sugar

1 teaspoons cream of tartar

1/2 teaspoon baking soda

1/8 teaspoon salt

1/2 teaspoon grated lemon rind

4 Tbsp butter or margarine

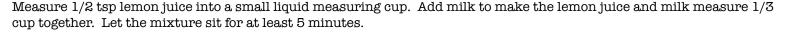
1/4 cup raisins

1/2 teaspoon lemon juice

Milk to measure to 1/3 of a cup



Preheat oven to 450 degrees.



Use a small grater to grate the lemon rind.

Stir together first 6 ingredients in a medium bowl. Cut in butter with a pastry blender or two butter knives until crumbly.

Add raisins and buttermilk, stirring just until dry ingredients are moistened.

Drop dough evenly into 6 mounds on an ungreased baking sheet.

Bake for 10 minutes or until golden. Remove baking sheet from the oven using oven mitts. Cool.

Store scones in an airtight container for up to 1 week.

Makes 6 scones.



