

Hope's Scottish Scones

2 C all purpose flour
2 T sugar
2 t baking powder
1/2 t salt
1/2 t baking soda
1/2 t ground nutmeg
1/2 C cold butter or margarine
1 C raisins
3/4 C buttermilk
1 egg white
Additional sugar

In a bowl, combine dry ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in raisins and buttermilk just until moistened. Turn onto a floured surface; knead gently 6-8 times. Pat into an 8 inch circle and cut into 12 wedges. Place 1 inch apart on a greased baking sheet. Beat egg white until foamy; brush over scones. Sprinkle with sugar. Bake at 425 for 12-15 minutes or until golden brown. Makes 1 dozen scones.