

Teresa Scones

2 cups flour

1/3 cup sugar

1 teaspoon baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

8 T unsalted butter (one stick)

1/3 cup raisins, cranberries, chopped shelled pistachios, chopped trail mix, whatever, etc.

Almonds (use your imagination)

1 egg

1/2 cup sour cream

Mix dry ingredients. Cut in butter. Stir in raisins, etc. Mix sour cream and egg. Mix dry ingredients and sour cream and egg, use hands. Form into a ball on a lightly floured surface, pat into a 7 to 8 inch circle 3/4" thick. Cut into 12 pie shapes. Put on baking sheet. Lightly sprinkle tops with 1 tsp sugar. Bake 15 to 17 min at 400 degrees on lower middle rack.

Dry ingredients and butter can be mixed together and frozen or kept in refrigerator overnight and remaining ingredients added when your are ready to bake them. Baked scones also freeze well.