

# GRANDMA JOHNSON'S SCONES

## Ingredients

1 egg, lightly beaten	1 tsp salt
1 cup sour cream	¼ tsp cream of tartar
1 tsp baking soda	1 cup butter
4 cups flour	1 cup raisins, optional
1 cup white sugar	2 Tbsp whipping cream
2 tsp baking powder	Coarse decorating sugar

## Directions

1. Preheat oven to 400 degrees. Lightly grease 2 baking sheets.
2. Whisk together egg, sour cream, and baking soda in a small bowl.
3. Mix together flour, white sugar, baking powder, salt, and cream of tartar in a large bowl. Cut in butter using a pastry blender or 2 butter knives until mixture resembles coarse crumbs.
4. Stir in sour cream mixture just until moistened. (If the mixture is too dry, you can stir in up to ½ cup milk). Stir in raisins, if using.
5. Turn dough out onto a lightly floured work surface. Knead briefly until nearly smooth, then divide in half. Roll or pat dough halves into 8-inch circles about 1/4-inch thick. Cut each dough circle into 8 wedges. Arrange wedges, spaced at least 1/2-inch apart, on prepared baking sheets. Brush with cream and sprinkle with coarse sugar.
6. Bake until golden brown, 12 to 14 minutes. Transfer scones to a wire rack to cool.