

Fruit Scones

Ingredients

- 2 cups sifted cake flour
- 2 tsp baking powder
- 1/2 tsp salt
- 2 Tbsp sugar
- 4 Tbsp shortening
- 1 1/2 tsp grated orange rind
- 1/2 cup finely cut seedless raisins
- 2 eggs
- 1/2 cup light cream

Instructions

1. Mix dry ingredients; cut in shortening. Add orange rind and raisins.
2. Reserve about 1/2 of one egg white for glaze.
3. Beat remaining eggs and add cream; add all at once to flour mixture and stir until it forms a soft dough.
4. Turn onto a slightly floured board and knead 30 seconds.
5. Roll 1/2 inch thick and cut in small triangles.
6. Place on ungreased sheet.
7. Brush tops lightly with reserved egg white and sprinkle with sugar.
8. Bake in a hot (slightly hotter) oven until brown, approximately 10 minutes.

Fruit Scones.

(for about 2 doz.)

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2 tsp. Baking Powder -

$\frac{1}{2}$ " salt.

2 tbs sugar

4 " shortening

$1\frac{1}{2}$ tsp. grated orange rind

$\frac{1}{2}$ cup finely seedless raisins.

2 eggs.

$\frac{1}{2}$ cup light cream.

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orange. raisens. reserve about $\frac{1}{2}$ of egg white for
glaze. Beat remaining egg and add cream
add all at once to flour mixture and stir
until form a soft dough. Turn on slightly floured
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cut in small triangles. place on ungreased sheet
brush tops lightly with white egg - and sprinkle with
sugar. Bake in hot. (slightly below) or 10 minutes.
oven until brown.