

MIT OpenCourseWare  
<http://ocw.mit.edu>

SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry  
Spring 2009

For information about citing these materials or our Terms of Use, visit: <http://ocw.mit.edu/terms>.

### **Scottish Raison Scones**

From Ontario Milk Board Calendar, 1980's

#### **Ingredients:**

- 1 tbsp. vinegar
- 1 cup milk
- 4 - 6 cups unsifted flour
- 3 tbsp. sugar
- 1 tsp. salt
- $\frac{1}{2}$  tsp. baking soda
- $\frac{1}{3}$  cup butter
- $\frac{1}{2}$  cup seedless raisins (see notes below)
- 1 egg yolk
- sugar for sprinkling

#### **Method:**

- Preheat oven to 450°C
- Stir vinegar into milk and set aside
- Combine 4 cups flour, sugar, salt and baking soda in a bowl. Mix well
- Cut in shortening until mixture resembles coarse crumbs
- Stir in raisins
- Add milk mixture to dry ingredients at once and stir with a fork until all ingredients are moistened
- Add additional flour if mixture is too moist (i.e. you are not able to knead it easily).
- Turn out on a lightly floured board and knead gently about 20 times
- Make large balls of dough (the size of small muffins)
- Brush with egg yolk and sprinkle sugar on top
- Bake in preheated oven at 450°F oven for 12 to 15 minutes or until done.

#### **Notes:**

- If you don't like raisins, you can add chocolate chips, dried cranberries, almonds or strawberries