

liquid at first ~~but~~ but as you press, the dough will come together)

Place on a lightly floured surface + pat into a 7" to 8" circle about  $\frac{3}{4}$ " thick. Sprinkle with remaining 1 tsp sugar. Use a sharp knife to cut into 8 triangles - place on a cookie sheet (lined with parchment paper) about 1" apart. Bake until golden - about 15-17 min - cool 5 min + serve warm or at room temp.

### Cranberry-Orange

add a generous tsp of finely grated orange rind + substitute dried cranberries for the raisins

### Cherry-Almond

add  $\frac{1}{2}$  tsp almond extract to the sour cream mixture + substitute dried cherries for the raisins

### Lemon-Blueberry

add a generous tsp of finely grated lemon rind + substitute dried blueberries for the raisins

This is a really good recipe. I've not ever put the raisins in it.