

# Simple Scones

2 cups all-purpose flour

$\frac{1}{3}$  cup + 1 tsp. sugar

1 tsp. baking powder

$\frac{1}{4}$  tsp. baking soda

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

8 Tbsp (1 stick) unsalted butter - frozen

$\frac{1}{2}$  cup raisins or dried currants

$\frac{1}{2}$  cup sour cream

1 large egg

Adjust oven rack to lower-middle position  
+ preheat oven to  $400^{\circ}$

In medium bowl, mix flour,  $\frac{1}{3}$  c. sugar, b. powder, b. soda + salt. Grate butter into flour mixture on the large holes of a box grater - use your fingers to work in butter (mixture should resemble coarse meal) then stir in raisins.

In small bowl, whisk sour cream + egg till smooth.

Using a fork, stir sour cream mixture into flour mixture until large dough clumps form. Use your hands to press the dough against the bowl into a ball. (The dough will be sticky in places + there may not seem to be enough