Name:

Date:

Period:

BISCUITS

1 # 6 oz. Pastry flour 7 oz. butter

1 ¼ oz. baking powder 13 fl. Oz. milk

1 ½ tsp salt

3 oz. powdered sugar

Sift together dry ingredients and place in a bowl. Cut in butter and create a well for the milk. Pour the milk in all at once and mix only to create a smooth dough. Turn out onto a floured table and do roll and fold method. Cut into desired shapes and bake at 390-400° F for 25-30 minutes.

SCONES

½ cup raisins 1/3 cup cold unsalted butter, cubed

1 T Amaretto, or to taste 1 beaten egg

2 cups flour (all-purpose) ¼ cup milk

1/3 cup sugar ¼ cup heavy cream

2 tsp baking powder ½ cup chopped walnuts or pecans

½ tsp baking soda 2 T heavy cream

confectioner’s sugar

Before starting scones, place raisins in a bowl and cover with Amaretto. Cover with plastic wrap and refrigerate for at least an hour or until raisins have plumped. Combine dry ingredients in a bowl. Cut in butter with a pastry cutter until mixture resembles crumbs. In another bowl mix together the egg, milk, cream and Amaretto from raisins. Pour into dry ingredients and mix until just combined. Add the raisins and the nuts. Turn dough onto a lightly floured surface and knead lightly. With a round cutter (2-3 in) cut dough. Space scones at least 1-2 inches apart on an ungreased cookie sheet. With the remaining 2 T of cream, brush each top of the scone. Bake at 350° F for 12-14 minutes or until scones are light brown in color. Let scones cool and dust with confectioner’s sugar.