

WHOLE WHEAT RAISIN SCONES

3 T. sugar
2 eggs
1 c. flour
1 c. whole wheat flour
2 t. baking powder
1-1/2 t. cinnamon

1 t. baking soda

1/2 t. nutmeg

1/2 t. salt

1/3 c. margarine

1/2 c. milk

1/2 c. raisins Combine 2 T. sugar with remaining dry ingredients. Cut in margarine until crumbly. Beat eggs and reserve 1 T. Stir remaining eggs, milk, and raisins into crumb mixture. Knead dough 5 times. Divide in half and pat into 5-inch circle. Cut each into 8 wedges and place on greased cookie sheet. Brush reserved egg over wedges and sprinkle with reserved sugar. Bake at 425 degrees for 17 minutes or until browned. Serve warm. Makes 16 scones, 130 calories each.

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By: Donna Kummer