










## Classic Scones

Disney's Grand Floridian Resort & Spa  
Garden View Lounge

YEILD: 24 scones

### Ingredients

-  4 cups all-purpose flour
-  3 tbsp. baking powder
-  ½ cup sugar
-  1 tsp salt
-  2 tbsp. margarine
-  2 tbsp. shortening
-  3 eggs, beaten
-  1 ¼ cup milk
-  1 cup golden raisins

### Directions

1. Pre-heat the oven to 425 F
2. Sift the flour, baking powder and sugar and salt into a large mixing bowl. Rub the margarine and shortening into the flour with your fingertips until the mixture resembles coarse meal. Combine the eggs and milk and stir then into the flour mixture, just until the dough comes together. Fold in the raisins.
3. Roll the dough out to about 1/2 inch thickness on a lightly-floured surface. With a 2-inch round cutter; stamp out 24 scones and transfer them to a lightly greased baking sheet. Bake the scones for 10-15 minutes or until they are light brown

**Serve at once with Devonshire cream or butter and jam.**



