

2 pounds of unbleached flour.

4 teaspoons of no salt baking soda

Juice from 2 medium lemons

2 teaspoons of lemon oil

1 cup of raisins

6 tablespoons of maple syrup

1 cup of whole milk

2 sticks of unsalted butter

2 large eggs

Directions:

Place the flour in a mixing bowl, add the baking soda and mix with your machines dough hook, by hand or with a hand whisk.

Add raisins and mix gently but thoroughly.

Add the milk, maple syrup, lemon juice, lemon oil and mix.

Preheat the oven to 425°

There's two ways to add the butter; both work equally well. The melted butter blends more easily. The grated butter forms pockets.

1. In a small saucepan, melt the butter over a low heat and then add it to the flour mixture. For this method, I recommend using the machine.

2. Using a cheese grater, simply grate in the two sticks of butter and mix by hand.

I use a pizza stone covered with a sheet of parchment paper, or you can use a cookie sheet.

Form the dough into the size scones you prefer, and bake for around 12 to 16 minutes. I prefer mine a little darker, so I bake them a tad longer.