

## CLASSIC SCONES

*Afternoon Tea at Garden View Tea Room  
Disney's Grand Floridian Resort & Spa*



**Makes 40  
(2-inch) scones**

## INGREDIENTS

- 4 cups all-purpose flour
- 3 tablespoons baking powder
- 1/2 cup sugar
- 1 teaspoon salt
- 2 tablespoons margarine
- 2 tablespoons shortening
- 3 eggs, beaten
- 1 1/4 cup milk
- 1 cup golden raisins

## DIRECTIONS

1. Pre-heat oven to 425°F.
2. Sift the flour, baking powder, sugar, and salt into a large mixing bowl.  
Work the margarine and shortening into the flour with fingertips until the mixture resembles coarse meal.
3. Combine the beaten eggs and milk in a separate bowl.  
Stir into the flour mixture just until the dough comes together.  
Fold in the raisins.
4. On a lightly floured surface, roll the dough out to about 1/2-inch thickness.  
With a 2-inch round cutter, cut out 40 scones and transfer them to a lightly greased baking sheet.  
Bake the scones for 12 to 15 minutes or until they are light brown.  
Serve at once with Devonshire cream or butter and jam

### **COOK'S NOTE:**

For a sweeter treat, sprinkle granulated sugar on top of the scones before baking.