**Lemon Cream Scones**

500 mL flour

15 mL baking powder

5 mL baking soda

2 mL salt

50 mL sugar

65 mL margarine (= ½ square)

125 mL raisins (optional)

 Rind or zest of 1 lemon

 Juice of 1 lemon

1 egg plus enough buttermilk to make up 175 mL

1. Preheat oven to 425 F.
2. Wash and dry lemon. Zest and juice lemon; set aside.
3. Add egg to liquid measure, beat well. Add enough buttermilk to make 175 mL. Set aside.
4. In a large bowl, combine flour, baking powder, baking soda, salt and sugar.
5. Using a pastry blender, cut in margarine into flour mixture until the size of small peas.
6. Lightly stir in raisins (if using) and lemon rind.
7. Make a well in the dry mixture, add lemon juice and buttermilk mixture. Stir until forms a soft ball.
8. Turn out on a lightly floured counter and knead 5 to 6 times.
9. Roll out dough in circle about ½ inch thick. Cut int 8 wedges.
10. Place on cookies sheet. Sprinkle with sugar (optional). Bake for 15 minutes or until lightly browned.