



RECIPES

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Cinnamon Raisin Scones

Whether pronounced scone as in "throne" or scone as in "gone," they're delicious warm from the oven at breakfast or tea time.

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Golden and Cherry Scones



Raisin Pecan Sticky Toasts

INGREDIENTS

- 2 cups all-purpose flour
- 1/3 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup butter or margarine
- 2/3 cup milk
- 1 beaten egg
- 1 teaspoon vanilla extract
- 1 cup Sun-Maid Natural Raisins

DIRECTIONS:

- HEAT** oven to 400° F.
- COMBINE** flour, sugar, baking powder, cinnamon and salt. Using pastry blender or fork, **CUT IN** butter until mixture resembles coarse crumbs.
- COMBINE** milk, egg and vanilla.
- ADD** to flour mixture; stir until dry ingredients are moistened.
- STIR** in raisins.
- With floured hands, **SHAPE** dough into 8-inch round on ungreased cookie sheet.
- SPRINKLE** with additional sugar, if desired.

CUT dough into 8 wedges; slightly separate wedges.
BAKE at 400 F for 15 to 20 minutes. Serve warm.

VARIATIONS:

Orange Cinnamon Scones: Add 1 tablespoon grated orange peel to dry ingredients.

Gingerbread Scones: Add 1 teaspoon ginger to dry ingredients and 2 tablespoons molasses to liquid ingredients.

Makes 8 servings.