

KEVIANA'S RAISIN-CRANBERRY SCONES FIT FOR A MONDAY

Strange Items Needed:

- Two bowls, one of them large because this is going to be big. Enough for four people to gorge on scones. Or, for six people to have 2-3 each. Or, for eight people to have teatime.
- A cookie sheet or two.
- Parchment paper. Consider this my way of helping you keep it stocked in your house.
- A large grater. Like, where you'd grate cheese. On the big holes.
- Dried cranberries. Crasins from Ocean Spray work great.
- Golden raisins. If you already stock these in your pantry, seven bonus points for you.

Ingredients:

- 4 c all-purpose flour
- 2/3 c dark brown sugar (packed)
- 2 t baking powder
- 1/2 t baking soda
- 1 t salt
- 2 sticks unsalted butter (cold; grated)
- 1/2 c golden raisins
- 1/2 c dried cranberries
- 1 c sour cream (can substitute lower fat)
- 2 t almond extract
- 2 large eggs



Directions:

- Preheat oven to 400 degrees. Adjust if your oven is *one of those* ovens.
- Mix flour, dark brown sugar, baking powder, baking soda, and salt in a large bowl. Grate butter in and use fingers to mix (aim for a crumbly, still-powdery texture). Re-live your childhood in the messy fingers; breathe it in and smile.
- Measure in the golden raisins and dried cranberries and stir, stir, stir.
- In another bowl, mix sour cream, almond extract, and eggs until well blended. Resist eating the yummy candle smell.
- Pour sour cream mixture into flour mixture and use your hands (again) to press together ingredients until blended into a slightly-sticky dough.
- Line cookie sheet with parchment paper.
- Scoop up dough one, small handful at a time, and form into a circle or triangle shape 3/4 of an inch thick, and place on the prepared cookie sheet. Try to keep them an inch apart.
- Sprinkle with a little dark brown sugar. Pat to keep the sugar in place.
- Bake 15 to 20 minutes, watching for a little golden shading, or whatever doneness you desire.
- Eat. Try to share. Enjoy.