



Raisin Scone Bread:

- 1 cup raisins (130 grams)
- ½ cup whiskey or hot water (85 grams)
- 4 Tablespoons unsalted butter (55 grams)
- 1 cup all-purpose flour (150 grams)
- 1 cup whole wheat flour (150 grams)
- 3 large tablespoons sugar (40 grams)
- 1 teaspoon baking soda (5 grams)
- ¾ teaspoon salt (5 grams)
- 1 cup buttermilk (200 grams)



In a small, shallow bowl, pour the whiskey (or water) over the raisins. Cover with plastic wrap and allow to sit for at least 30 minutes before draining.

Preheat the oven to 375°F.

In a large bowl, stir together the flour, sugar, baking soda, and salt. Cut the butter into the flour mixture and mix together using your fingers, until the mixture resembles coarse crumbs. Stir in the raisins. With a wooden spoon, stir in the buttermilk just until the dry ingredients are moistened and the dough comes together. Empty the dough onto the counter and knead it lightly about 8 times, until smooth but still a little sticky. If it sticks to the counter, use a scraper to gather it together -- try to avoid adding extra flour, but you can flour your hands if absolutely necessary.

Roll the dough into a 6-inch round (it will be roughly 2 inches high). If it sticks, flour it lightly. Place it on a greased baking sheet and, with a razor blade or sharp knife, make a ½ inch-deep slash across the dough in both directions (to make an X).

Bake the bread for 25-30 minutes, or until golden brown and a skewer comes out clean. Cool on a wire rack.

Enjoy when it's warm! Yumm....

-Courtney