**Scones**

**120 grams whole wheat pastry flour**

**¼ tsp salt**

**¼ tsp baking soda**

**1/3 cup raisins (53 grams)**

**100 grams buttermilk**

**Egg wash**

**1 tsp sugar**

Heat oven to 375 degrees.

In a bowl stir together flour, salt, and soda; add raisins. Stir in buttermilk. Knead slightly, just enough to handle. Shape dough into disc 6 inches in diameter. Cut disc into four wedges. Put wedges on silpat in quarter-sheet pan. Brush top with egg wash and sprinkle sugar on top. Bake for 20 minutes. Serve warm.

**Double recipe (8 scones**):

240 grams whole wheat pastry flour

1/2 tsp salt

1/2 tsp baking soda

2/3 cup raisins (107 grams)

200 grams buttermilk