



## Shortcut Cinnamon Raisin Cardamom Scones

Camine Pappas / Makes 8 Scones / May 2020

### INGREDIENTS:

2 C all-purpose flour  
1/3 C sugar  
2 T baking powder  
1/2 t kosher salt  
1/2 t cinnamon  
1/2 t ground cardamom  
1/8 t ground cloves  
1 1/2 t vanilla extract  
1/4 C light vegetable oil  
1/2 C milk  
1/3 C raisins  
1/4 C raw sugar to sprinkle on top.



### METHOD:

Preheat oven to 425 degrees F.

In large bowl add all dry ingredients and mix them well with a spoon to incorporate spices. Add the oil, milk, and vanilla. Stir a few times with a large wooden spoon. Then add raisins. Finish mixing until it comes together. Then empty dough onto floured surface. Don't worry if there's still a bit of flour and dough in bowl. Shape into a circle with hands and flatten to a disc about 6 inches or so in diameter and about 1 1/2 inches in thickness. Cut into 8 pie shaped pieces. Transfer to a cookie sheet on top of parchment paper. Top generously with raw sugar. Bake for 15 minutes. Let cool and serve with a drizzle of confectioner's sugar mixed with orange juice and 1/2 t vanilla and a dash of salt combined until glaze consistency.

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