

March Recipes



Never make it to the table Irish Scones

3 $\frac{3}{4}$ cups all purpose flour	2 sticks margarine
$\frac{1}{2}$ cup sugar	1 16oz container sour cream
$\frac{1}{2}$ tsp baking soda	(do not use light or fat free cream)
3 tsp baking powder	
$\frac{1}{2}$ tsp salt	Course sugar (sanding sugar)

Preheat oven 450*

Mix all dry ingredients.

Cut in margarine with mixer until well combined (looks like cornmeal)

Mix in sour cream by hand. (very sticky)

Cookie sheets with parchment paper (very sticky stuff)

Use a floured or (Pam sprayed) ice cream scoop, place sticky mixture about 2in apart
.....then sprinkle with coarse sugar

Bake **15 min** or until lightly browned on top and serve. (See if they make it to the table!)

Irish Soda Bread

3 cups flour
1 $\frac{1}{2}$ cups buttermilk
1 cup raisins (soak in warm water for 20min. then strain)
 $\frac{1}{2}$ cup sugar (heaping)
5 tsp. baking powder
Dash of salt
2 eggs beaten

Preheat oven to 350*

Mix all ingredients together by hand then place in a buttered & floured baking dish/pan

Bake **1 hour**. Done!