



# Historical Society of Pennsylvania

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“Delicious English Scones ,” Mrs. Wilson’s Cook Book: Numerous New Recipes on Present Economic Conditions by Mary A. Wilson [TX 652 . C37 no. 137]

## **Original Recipe:**

Place into a mixing bowl

- Four cups of sifted flour
- Two tablespoons of baking powder
- Two level tablespoons of sugar
- ½ teaspoon of salt

Rub between the hands to thoroughly mix and then rub into the flour five level tablespoonfuls of shortening. Now beat an egg and then add one half of the beaten egg to one and one fourth cups of milk. Beat to mix. Use this to make a soft dough. Turn on a lightly floured baking board and knead for three minutes. Now divide into five pieces and mould each piece round like a saucer, and cut each way, making four wedge shaped pieces; place on a well greased baking sheet and brush with the remaining half of the egg, and bake in a hot oven for 15 minutes.

## **Modified Recipe**

- Four cups of sifted flour
- Two tablespoons of baking powder
- Two level tablespoons of sugar
- ½ teaspoon of salt

- Five tablespoons of shortening
- Two eggs (one for recipe, other to brush on before baking)
- 1 ¼ cups milk
- One cup raisins

Preheat oven to 400F. Mix the flour, baking powder, sugar and salt in a bowl. Add in raisins and stir to combine. Break up shortening to avoid clumps and mix into flour. In separate bowl, beat one egg and add to 1 ¼ cups of milk. Add this to the dry ingredients. Beat to combine. I kneaded the dough in a stand mixer with a dough hook for 3 minutes. Place on floured board and cut into 3 pieces. Roll out pieces to circle shape, roughly ½ inch. Cut into wedges and place on greased cookie sheet. Brush on egg wash before baking for 15-18 minutes or until golden brown. Can be sliced and topped with butter, jam, or preserves. Makes approximately 12-16 scones.