

Flora's Rich Cream Scones - These are very good scones that I have made many times – from the Highlander Cookbook - Barb

2 cups sifted all-purpose flour	1/3 cup butter
1 tablespoon baking powder	1/2 cup cream (I use Half and Half)
2 tablespoons sugar	1 egg, well beaten
1/2 teaspoon salt	1/4 cup currants, or chopped seedless raisins

Combine first 4 (dry) ingredients in a bowl. Cut in the butter with a pastry blender, or rub in with fingertips. Mix in egg and cream with a fork. Stir in currants. Turn dough out on a lightly floured board, knead 8 to 10 times, and pat out in a circle about one half inch thick. Cut in about 10 to 12 wedges. Brush tops with slightly beaten egg white, and sprinkle with sugar. Bake at 400 degrees F. for 15 to 18 minutes.

Oatmeal Raspberry Squares

NOTE: I often double this recipe to make a thicker bar and use a bit larger pan to bake it in. Baking time will be a bit longer, but you can tell when the crust turns golden brown.)

2 cups Quaker Oats (Quick or Old Fashioned), uncooked	1/2 cup chopped nuts
1 3/4 cups all-purpose flour	1 tsp. cinnamon
1 cup butter or margarine	3/4 tsp salt
1 cup firmly packed brown sugar	1/2 tsp soda
	3/4 cup (or more) jam (I like raspberry but you can use what you want)

Combine the flour, brown sugar, cinnamon, salt, and soda. Work in the butter. Then add the oats and the nuts, and work in. The mixture will be crumbly. Reserve 2 cups of the mixture and press the remaining mixture in the bottom of a greased 13 x 9 baking pan. Spread the preserves evenly over the base; (You can also put dollops of cream cheese all over the jam). Sprinkle with the reserved mixture and press down evenly. Bake in a preheated hot oven (400 degrees F.) 25 to 30 minutes or until golden brown. Cool, cut into squares.

SHORTBREAD – the recipe my Scottish dad always used

1 lb. sweet butter (not margarine) (unsalted is best)
1 cup sugar (can use 1/2 sugar and 1/2 powdered sugar)
4 cups sifted flour (or can use 3 cups flour and 1 cup rice flour for finer texture)

Cream the butter and the sugar thoroughly. Add the flour a bit at a time until it is all worked in. Pat dough out into a 13x 9" sheet pan (dough should be about 3/4" thick). Prick all over to the bottom of the pan with a fork. Chill at least 30 minutes. Bake at 400 degrees for 5 minutes, then turn down to 300 and bake 25-30 minutes, or until golden (not brown). Cool slightly in the pan, then cut while still warm to avoid crumbling. Allow cut shortbread to cool completely in the pan, before removing.