



Ingredients

4 cups of flour
2 eggs
4 teaspoon baking powder
1 teaspoon baking soda
2 tablespoon unsalted butter
1 cup sour cream
1 cup buttermilk
 $\frac{3}{4}$ cup sugar
1 cup raisins or walnuts (optional)

Directions:

1. Preheat oven to 350 degrees Fahrenheit
2. Line a baking sheet with Parchment paper
3. Sift flour, baking powder, and baking soda
4. Add the butter and sugar until the mixture resembles coarse crumbs
5. Transfer mixture into a large bowl and stir in eggs, buttermilk, and sour cream until a soft dough forms
6. Transfer dough onto lightly floured surface with floured hands and knead in raisins or walnuts if preferred
7. Roll out dough about $\frac{1}{2}$ inch thick
8. Cut with a glass or small cookie cutter
9. Bake for 25 minutes or until golden brown on top

Brought by Lori Herring

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