



I love breakfast and these amazing sweet breakfast scones make breakfast an even more delightful experience to have!!!!



Ingredients

1/4 cup lukewarm water	2 tablespoons sugar
1 cup warm milk	1/2 teaspoons salt
2 1/4 teaspoons (1 packet) instant yeast	1/4 teaspoon egg-yellow food color
2 tablespoons of unsalted butter	1 cup of raisins
2 large eggs	4 1/2 cups (572 grams) all-purpose flour

Method

In your first bowl, pour in the warm milk, warm water, crack in the eggs, add in the molten butter, the yeast along with the sugar and salt. Whisk until combined.

In a separate bowl, mix the flour, the raisins and the food color. Once mixed, create a little hole in the middle and pour in the wet ingredients. Mix with a mwiko and once combined proceed to knead for 15 minutes (8 minutes if you are using a kneading hook).

Once done, let this rest and rise for an hour. After the first rise, divide into 12 balls and place them on a greased pan, and allow them to rise for another 45min. After that, bake them in an oven for 20 minutes at 190c.



SERVE WITH: some hot tea, eggs, bacon or even on their own

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/raisin-breakfasr-scones/>

Youtube Video : <https://youtu.be/ag-689rLTJc>