

Currant Scones

Ingredients

3 c Flour
2 T Baking Powder
1/3 c Sugar
1/2 t Salt
8 T Unsalted Butter (softened, cut into cubes)
3/4 c Currants
2 Eggs
1 c Milk

Instructions

1. Move oven rack to the upper quarter and preheat oven to 500 degrees. Line a cookie sheet with parchment paper.
2. In a food processor add flour, baking powder, sugar, and salt and pulse five times. Add butter to processor and pulse until fully incorporated, about 20 pulses.
3. Transfer mixture into a large bowl and add currants. Stir until nicely distributed.
4. In a medium bowl add eggs and milk then whisk together. Reserve 2 tablespoons of mixture into a small bowl. Add the rest of the liquid into the bowl of dry ingredients. Stir and fold together with a spatula until it forms a dough.
5. Move dough to a flat surface sprinkled generously with flour and knead 25-30 times. Roll

Currant Scones

dough out to a 9-inch round by 1-inch thick. Use a 2 1/2-inch round cutter to punch out scones and place on cookie sheet.

6. Brush the tops of each scone with reserved liquid mixture.

7. Turn oven down to 425 degrees and bake for 10-12 minutes until golden. Let scones rest for 10 minutes before serving. Serve with jam and clotted cream.