

Scones

(8 servings)



Ingredients Scones:

- 1 $\frac{3}{4}$ cups all-purpose Flour
- 3 tsp Baking Powder
- $\frac{1}{4}$ cup white Sugar
- $\frac{1}{8}$ tsp Salt
- 5 tbsp unsalted Butter
- $\frac{1}{2}$ cup dried Currants or Raisins
- $\frac{1}{2}$ cup Milk
- $\frac{1}{4}$ cup Sour Cream
- 1 Egg
- 1 tbsp Milk

Directions:

- Preheat the oven to 400°.
- Sift the flour, baking powder, sugar, and salt into a large bowl.
- Cut in butter (if you put in freezer and then grate it, this works better) using a pastry blender or rubbing between your fingers until it is in pea sized lumps.
- Stir in the currants.
- Mix together $\frac{1}{2}$ cup milk and sour cream in a measuring cup.
- Pour all at once into the dry ingredients and stir gently until well blended.
- Overworking the dough results in terrible scones!
- With floured hands, pat scone dough into balls 2 to 3 inches across, depending on what size you want.
- Place onto a greased baking sheet and flatten lightly.
- Let the scones barely touch each other.
- Whisk together the egg and 1 tbsp of milk.
- Brush the tops of the scones with the egg wash.
- Let them rest for about 10 minutes.
- Bake for 10 to 15 minutes in the preheated oven, until the tops are golden brown, not deep brown.
- Break each scone apart, or slice in half.
- Serve with butter or clotted cream and a selection of jams - or even plain.