

Classic Currant Scones

2 cups flour
1/3 cup sugar
1 tbsp. baking powder
1/2 tsp. salt

6 tbsp. cold unsalted butter, cut into pats

1/2 cup dried currants or raisins

1 large egg
1/2 cup heavy cream
1 tsp. grated orange zest (optional)

2-3 tsp. cream or milk
cinnamon & sugar (optional)

Position a rack in the middle of the oven. Preheat to 425°F.

Prepare a large ungreased baking sheet.

Wisk together flour, sugar, baking powder and salt.

Drop in butter pats. Coat them with the flour mix. Wisk until largest pieces are pea-sized and the rest are like bread crumbs. Do not melt the butter or let it form a paste with the flour.

Stir in currants or raisins. Wisk together.

Add in the egg, heavy cream and optional orange zest. Mix with rubber spatula, wooden spoon or fork until the dry ingredients are moistened.

Gather the dough into a ball and knead it against the sides of the bowl. Repeat 5-10 times until loose pieces adhere and the bowl is fairly clean.

Transfer to a floured surface and pat the dough into an 8 inch round patty about 3/4 inch thick. Cut into 8-12 wedges. Place wedges on cooking sheet at least 1/2 inch apart.

Brush wedges with cream or milk. Optionally sprinkle cinnamon and sugar on top.

Bake 10-15 minutes until tops are golden brown.

Cool on a rack or serve warm.
