

# Currant Scones

Scones are considered a Scottish invention first made with oats, shaped into a large round and scored into wedges, and griddle-baked over an open fire. Today, we have Anne Russell, the 7<sup>th</sup> Duchess of Bedford and Queen Victoria's "Lady of the Bedchamber," to thank for adding scones to her afternoon snack served with tea.

## Ingredients

2 ½ cups flour  
4 teaspoons baking powder  
½ teaspoon salt  
2 teaspoons sugar  
4 teaspoons butter, cold  
½ cup currants or raisins  
2 eggs separated  
2/3 cups cream  
2 teaspoons sugar

## Directions

- Preheat oven to 375°F.
- In a large bowl, combine the flour, baking powder, salt and sugar.
- Cut up the butter into small pieces and rub in the butter with your fingertips.
- Mix together 1 egg and 1 yolk (reserving the other egg white for brushing on at the end) and the cream in a mixing cup.
- Add the currants and then the egg/cream mixture.
- Stir until it forms a dough. Then form the dough into a disk—about 1½" thick—on a parchment paper-lined baking sheet.
- Brush the top with the remaining egg white and sprinkle with the sugar.
- Cut the disk into 8 even wedges, then slightly separate them.
- Bake for 15-17 minutes or until golden brown and baked through.



**Photo by Paul Savidge,  
Food Styling by Dan Macey**

**Adapted by Dan Macey  
from a cream scones  
recipe by Fannie Farmer in  
the *Boston Cooking-School  
Cook Book*.**