

Scrumptious Scones

Ingredients:

2 $\frac{3}{4}$ C. flour
½ C. sugar
2 tsp. baking powder
½ tsp. salt
12 Tbs. cold unsalted butter—"Real butter"

Later you'll add the following:

1 C. dried currants such as cranberries, orange flavored cranberries, cherries or blueberries.
1 Tbs. Fresh orange or lemon zest
½ tsp. vanilla or almond or butter flavoring
1 C. heavy cream = ½ pint



Directions:

Set aside one egg beaten with 1 Tbs. of water for brushing the tops and chunky granulated sugar.

Preheat oven to 375 degrees. Line baking sheet with parchment paper. I buy the Glenvale box of 500 sheets. They also work great for covering food in the microwave. Find them at Smart 'N Final.

In a large bowl combine the first 4 dry ingredients. Cube the 12 Tbs. of cold butter (colder than room temperature but not so cold it's difficult to cube.) Drop the cubes in and use your fingers to blend into the flour until all cubes are in and the consistency of the mixture is even. This is fun to do!

Add the currents and the zest and toss to distribute evenly. Add your flavoring to the cream and pour into the dry mixture. Mix with your fingers until all of the flour is integrated into the flour ball.

Pat this flour ball until you feel it is pretty dense. Lightly flour a hard work surface and the palms of your hands and pat down the ball until it is an 8" circle. The mixture will be about $\frac{3}{4}$ " to 1" thick.

Cut the circle into 8 pie shaped pieces and transfer to the parchment lined baking sheet. Leave space between each piece as they will rise a bit.

Use a pastry brush to spread the egg mixture on the top of each scone. Sprinkle the decorative sugar on each piece. Bake for 22 to 33 minutes checking for a slight golden brown. Remove, cool and enjoy!

Tried and True – orange flavored cranberries with orange zest and vanilla flavoring OR blueberries with lemon zest and butter flavoring. These can also be frozen, so make a couple of batches at a time!