

Currant Scones



Adapted from the original Elephant a Day blog. For more information, see the original post [here](#).

Sheila's Traditional Scottish Scones

Ingredients

2 cups (500 ml) all-purpose flour
1/4 cup (60 ml) granulated sugar
2-1/2 teaspoons (12 ml) baking powder
1/4 teaspoon (1 ml) salt
1/2 cup (1 stick, or 125 ml) cold butter, cut into pieces
1 cup (250 ml) heavy cream, milk or buttermilk
1/2 cup (125 ml) currants or other dried fruit—if fruit is particularly dry, soak in boiling water for a few minutes

Method

1. Preheat oven to 425 degrees°F (218°C).
2. Blend together flour, sugar, baking powder and salt in a large bowl. Add chunks of cold butter.



3. Using a pastry blender, cut the butter into the flour until it resembles cornmeal. If you have a few larger lumps of butter, it won't hurt anything.



4. Stir currants or dried fruit into the dough. Add the cream or milk and blend quickly, just until ingredients are combined. As with piecrust and shortbread cookies, it's important not to overwork the dough.



5. Transfer dough to a lightly floured board and knead only enough for the dough to hold together well—no more than ten times, and I usually find five times is enough.



6. Pat or roll out dough on lightly floured surface to your desired thickness, which should be somewhere between 1.3 and 2.5 cm (1/2 and 1 inch). Cut into shapes as desired.



7. Transfer to a non-stick baking sheet, a baking sheet lined with parchment paper, or a lightly greased baking sheet. Brush lightly with milk—mixed with an egg, if you like—and dust with coarse sugar. This last part is optional, as they're just as good without.



8. Bake for 12–15 minutes, depending on thickness. They should be golden brown and firm but not hard when you press on the top. Makes 12–16 scones, based on how thick they are, and how they've been cut.



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