



SALLY'S CREAM SCONES

INGREDIENTS

1 c. currants
2 c. all-purpose flour
2 tsps. sugar
1/4 tsp. salt
1 T. baking powder
About 1 c. heavy cream
1 beaten egg (for egg wash)

PREPARATION

- 1) Mix currants and dry ingredients in a large bowl.
- 2) Add cream until mixture comes together.
- 3) Roll out gently on waxed paper to 1/2"-3/4" thick.
- 4) Cut with fluted cutter.
- 5) Place on a baking sheet and paint on beaten egg wash.
- 6) Bake at 425 degrees for 22 minutes.
- 7) Remove to a wire rack.
- 8) Serve warm. Makes about 8-2"scones. They don't keep well.
Toast if you have any left the next day.