



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.**

This recipe was gathered as part of the POOL STORIES Project,
a multi-platform documentary project about a group of people who find
strength, grace, and community in an aquacize class at a local swimming pool.