

- cling together.
3. Reserve 2T beaten eggs. Stir remaining egg, milk and currants (C) into flour mixture just until particles resembles coarse crumbs.
 2. With a pastry blender, cut in butter until mixture
 1. Combine (A) in a mixing bowl.
 0. Preheat oven to 425F.
- D: 2T sugar
1/2t cinnamon
1/2C currants (or raisins)
1/3C milk
C: 2 eggs, lightly beaten (set aside 2T)
B: 1/3C butter
1/4t salt
1/4C sugar
1T baking powder
A: 1C flour

Bread/Wholewheat Currant Scones

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4. Turn out only lightly floured board and knead 6-10 times.
5. On greased Superstone tile (or cookie sheet), pat into a circle about 3/4" thick. Cut into 8 wedges; keep wedges slightly apart so that they have room to rise.
6. Brush reserved egg over tops of the wedges and sprinkle with cinnamon/sugar mixture (D).
7. Bake for (14)-18-20 minutes at 425F until browned. Time varies if you have thinner scones.
8. Serve piping hot with butter and jam.
Servings: 8

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