

*From the kitchen of David and Jennifer Deaven*

\$!d: wholewheat-currant-scones,v 1.2 2004/03/06 20:14:09 deaven Exp \$

8. Serve piping hot with butter and jam.
7. Bake for (14)-18-20 minutes at 425F until browned. Time varies if you have thinner scones.
6. Brush reserved egg over tops of the wedges and sprinkle with cinnamon/sugar mixture (D) wedges: keep wedges slightly apart so that they have room to rise.

## Bread/Wholewheat Currant Scones

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- A: 1 c. unbleached all purpose flour  
1 c. whole wheat flour  
1 Tbsp. baking powder  
1/4 c. sugar  
1/4 tsp. salt
- B: 1/3 c. butter
- C: 2 eggs, lightly beaten (set aside 2 Tbsp.)  
1/3 c. milk  
1/2 c. currants (or raisins)
- D: 2 Tbsp. sugar with 1/2 tsp. cinnamon

0. Preheat oven to 425F.
1. Combine (A) in a mixing bowl.
2. With a pastry blender, cut in butter until mixture resembles coarse crumbs.
3. Reserve 2 Tbsp. beaten eggs. Stir remaining egg, milk and currants (C) into flour mixture just until particles cling together.
4. Turn out on 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

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