



Currant Scones

Serving size: 6 scones

Ingredients:

1 ½ cup pastry flour
4 Tbs sugar
1 Tbs baking powder
¼ tsp baking soda
¼ tsp salt
½ cup currants
3 ounces cold butter
1/3 cup buttermilk
1 tsp lemon juice

Directions:

Sift dry ingredients together and add currants. Cut butter into one inch cubes and mix into dry mixture. Pour all of the buttermilk and lemon juice into mixture. Mix until barely combined with wooden spoon, important to not over-mix and should have some dry areas visible. Form dough into circle and cut into equal size wedges. Brush tops with buttermilk and sprinkle with raw sugar.

Bake at 350 degrees for 15-18 minutes.

*Recipe from Pastry Chef, John Gayer
and Culinary Director, Philippe Boulot
of The Heathman Hotel*

