

English Tea Scones

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Ingredients

1/2 cup currants OR raisins
1 egg – beaten
1 Tbls. water
1 pinch salt
3 cups bread flour OR all-purpose flour
1 1/2 Tbls. baking powder
1 tsp. salt
3/8 cup granulated sugar
1/3 cup cold butter
3 lrg. eggs
3/8 cup evaporated milk
bread flour OR all-purpose flour – as needed
coarse sugar – as needed

Directions

Soak currants or raisins in warm water for 10 minutes; drain and pat dry with paper towels; sprinkle with just enough flour to coat; set aside.

Combine beaten egg, water, and a pinch of salt; set aside.

Sift together flour, baking powder, 1 tsp. salt, and sugar in large bowl.

Cut in the butter with pastry blender or fork until it resembles coarse bread crumbs.

Stir in currants or raisins and coat thoroughly.

Beat together 3 eggs and milk; add to flour mixture; stir to blend into a soft dough.

Turn dough out onto a well-floured board. Dough will be very sticky.

Cover dough with plastic wrap and allow dough to rest for 15 minutes.

Gently knead dough and add enough flour, a little at a time, until it holds together without sticking to your fingers.

Pat out dough 3/4" – 1" thick.

Using 3" round biscuit cutter or glass that has been dipped in sugar, cut dough into rounds.

Remove excess flour from top and bottom of rounds with pastry brush.

Place on ungreased baking sheet.

Brush each round with prepared egg wash and sprinkle with the coarse sugar.

Bake in 375 degree oven for 12-17 minutes, or until light golden brown on top.

Remove from baking sheet immediately to wire rack to cool.