

Black Current Scones

Ingredients

- 4 oz (1/2 cup, 1 stick) unsalted butter, cold
- 12 oz (about 2 and 1/2 cups) all-purpose flour
- 3 oz (6 tbsp) raw sugar + extra for sprinkling
- 1 tbsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp sea salt
- 1 cup buttermilk, heavy cream or stonyfield farm's whole milk yogurt, plus extra for glazing
- 1 scant cup black currants, rinsed, picked through and stemmed

Preparation

Cut the butter into 1-inch cubes. Preheat oven to 400 degrees.

In a large bowl, whisk together flour, sugar, baking soda & powder, and salt. Add butter, and using your fingers, flatten out the butter pieces to large flakes. Mix in the buttermilk or cream just until the flour is moistened and begins to form large clumps; add the currants. Mix well and knead the dough in the bowl until it will hold together. Turn dough out onto a lightly floured board.

Sprinkle a little flour across the top of the dough and rub some flour along a rolling pin. Roll the dough into a circle about 1/2 inch thick . Cut the circle into 8 wedges.

Place on a ungreased cookie sheet and brush with buttermilk or cream, and then sprinkle with raw sugar. Bake for around 15-20 minutes or until brown on top.