

Cream Scones

<http://userealbutter.com/2010/11/28/cream-scones-recipe/>

Fine Cooking Issue #61

2 cups (9 oz.) flour (10.5 oz. @8500 ft.)
1/3 cup sugar
1 tbsp baking powder
1/2 tsp salt
1/2 cup (2 3/4 oz.) dried currants
3 oz. butter, unsalted, cold and cut into cubes
3/4 cup heavy cream
2 large egg yolks, lightly beaten
1 large egg, lightly beaten
1 tbsp milk
sugar

Heat oven to 400°F with rack on bottom third of oven (NOTE: I place my rack in the middle of the oven). Line a heavy rimmed baking sheet with parchment. In a large bowl, whisk the flour, sugar, baking powder, and salt together. Add the currants and toss until coated. Cut in the cold butter until the mixture resembles coarse crumbs. In a small bowl mix the cream and egg yolks together. Pour the liquid into the flour and toss with a fork to incorporate the liquid. Gently knead or press the dry ingredients into the dough until it comes together. Don't over knead it as you'll ruin the crumb of the scone. Shape the dough into a 7-inch round on the parchment if you want eight large scones. Otherwise, I shape it into a 4-inch wide and 2-inch high rectangle for 12 medium scones. Slice the round into eighths and slice the rectangle however you like (for me, 12 triangles). Space the pieces on the parchment with a few inches between them. In a small bowl, mix the egg and the milk together. Brush the tops of the scones with the egg wash then sprinkle sugar over the tops. Bake 18-22 minutes for the large scones, 15-16 minutes for the smaller ones or until the tops are golden. Makes 8 or 12 depending on which instructions you follow.