

Black Currant Scones

Total Time: About 1 Hour

5 3/4 C. Flour
1 scant C. sugar
1 3/4 t. baking soda
1 3/4 t. baking powder
1/2 t. salt
1 1/2 sticks cold butter cut into 1/2 inch pieces
3 eggs divided
1 1/4 t. vanilla extract
3/4 C. buttermilk
2 1/2 C. black currants
2 T. milk

Heat the oven to 350 degrees.

In a large bowl, sift together the flour, sugar, baking powder, baking soda and salt.

Cut in the butter until the mixture is crumbly.

In a medium bowl whisk together 2 of the eggs, vanilla and buttermilk. Pour the buttermilk mixture over the dry ingredients and stir to evenly distribute. Stir in the currants.

Pour the mixture onto a dry cutting board and kneed to for a cohesive mass. Be careful not to over mix or the dough will be tough.

Scoop the scones onto a parchment lined baking sheet--about 1/2 cup per scone. Leave 3 inches between each.

In a small bowl mix together the egg and milk to make an egg wash. Brush this over each scone.

Bake the scones until puffed, lightly browned, and a toothpick inserted comes out clean, about 30 minutes, rotating halfway through for even coloring.