



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Helen's Delectable Currant Scones

Serve with Devonshire Cream and an assortment of preserves; these are also excellent with no adornment at all.

1/4 cup dried currants
2 cups all-purpose flour
1 Tbsp baking powder
1/2 cup unsalted butter
1 Tbsp brandy
6 Tbsp granulated sugar
1/4 tsp salt
1/2 cup buttermilk plus 2 tsp for brushing tops of scones
grated rind of one orange

Mix currants, brandy and peel in small microwave-safe bowl and micro at full power 15-20 seconds until just warm.

In medium bowl, blend 2 cups flour, 6 Tbsp sugar, baking powder and salt. With a pastry blender, blend in the butter until no lumps larger than 1/4" remain. The mixture will look like coarse crumbs. Stir in the currant mixture.

Add 1/2 cup buttermilk, stirring just enough to evenly moisten the dough. Gather dough into a ball, sprinkling with additional drops of buttermilk if necessary. Knead lightly just until the dough holds together.

Flatten dough to 1/2" thickness. You may cut into rounds or form a circle and bake in a round scored in wedges. Transfer the scones to a buttered baking sheet, leaving space between them. Brush tops of scones with buttermilk. Sprinkle tops with granulated sugar if you like a sparkling crunch on top.

Bake in 400 degree oven until golden brown (20-25 minutes). Watch smaller cut shapes so you do not overbake. Transfer to a rack to cool slightly. Serve warm.