

Irish Currant Scones



2 cups all-purpose flour
1 tblsp. baking powder
2 tsp. sugar
1 tsp. salt
3 tblsp. softened butter
1/2 cup currants
1/2 to 3/4 cup heavy whipping cream

Turn on the oven to preheat to 350 degrees. Line a baking sheet with parchment paper and place it into the oven while it is preheating.

Sift together flour, baking powder, sugar and salt. Using your fingertips, work the softened butter into the flour until it resembles coarse crumbs. Stir in the currants.

Add 1/2 cup cream working the mixture as little as possible. Add more cream as needed to create a slightly sticky dough that holds together.

Turn the dough out onto a lightly floured work surface. Using a floured rolling pin, roll the dough into a 1-inch thick circle. Cut into 8 wedges.

Remove the baking sheet from oven and place the scones on it. Bake for 8 minutes, turn and bake for 4 more minutes or until just barely brown.

Serve with preserves, butter and/or sweetened whipped cream.

Enjoy!

--Never Enough Thyme
<http://www.lanascooking.com>
Original recipe from <http://thekitchn.com>