

---

# Currant Scones

---

*Compliments of the Simcoe County Museum*

**Ingredients:**

2 cups of flour  
3 tsp baking powder  
2 tbsp sugar  
½ tsp salt

½ cup butter  
1/3 cup currants  
1 large egg, lightly beaten  
½ cup milk  
Egg for brushing on top of rounds

**Directions:**

Sift together dry ingredients except currants. Cut in butter. Stir in currants. Add milk and egg - combine to form a soft, moist dough. Roll out onto floured board and knead gently about 15 times. Roll out dough to ½ inch thickness and cut into 2 inch rounds. Brush lightly with beaten egg and bake on greased pan for 10 - 12 mins at 425F. Cool slightly and serve while still warm with plenty of butter.

