

Currant Scones

Makes 9 scones

A warm basket of scones is always a welcome sight on a Saturday morning. What better way to make these age old treats than to bake them in a stone hearth oven?

Ingredients

2½ cups	flour
2 tsp.	baking powder
1 tsp.	baking soda
½ tsp.	salt
4 oz.	butter
¾ cup	currants
¾ cup	sugar
1 cup	milk

Method

Oven Temperature: 380-400 degrees

- Mix together the flour, baking powder, baking soda, and salt in a bowl and set aside.
- **Flame Height: 3**
- Melt the butter in a saucepan **just inside the doorway** of the oven.
- Add the currants and sugar to the butter and stir. Slowly stir in the milk.
- Move the saucepan to **center of oven** and bring to a boil.
- Once the mixture begins to boil, move pan back to **the doorway** and let cook for 2 minutes.
- Pour butter mixture into the flour mixture and quickly stir to combine.
- While the mixture is still hot, drop the dough onto an ungreased cookie sheet in ⅓ cup measurements.
- **Flame Height: 1**
- Bake **in doorway** until lightly browned, about 8 minutes, rotating cookie sheet after 4 minutes.
- Transfer to a rack to cool.



www.woodstonehome.com (800) 578-OVEN (6836)