

Scones

3c All Purpose Flour

1/2c white sugar

1/2 tsp salt

1/2c butter [DO NOT SUBSTITUTE]

3 tsp baking powder

1/2c currants or raisins, or what ever you want

1c milk

1 egg [separated]

Mix together flour, sugar, salt, baking powder and rub in the butter.

Beat egg white and add to milk. Add to flour mixture. If dough is too stiff add a drop more milk.

Stir in currants.

Turn on to floured surface and roll out until 3/4-1 inch thickness.

Cut into circles.

Make egg wash with egg yolk and 2tbsp cold water beaten together.

Brush onto scones and sprinkle with granulated sugar.

Bake at 425F for 15 minutes or until golden brown.

Serve warm with jam and clotted Devonshire cream.