

Scones

From the private collection of Ruby Perks (copy from Donna Hodgkin, Peterborough).

Yield: 1 dozen

2 cups all-purpose flour
½ teaspoon salt
3 teaspoons baking powder
1 egg
2 tablespoons butter or shortening, room temperature
1 scant cup of milk
2 tablespoons white sugar
1 cup raisins or currants (optional)

1. Preheat the oven to 350°F.
2. Mix together the flour, baking power, salt and sugar. Cut in the shortening. Stir in the currants.
3. Beat the egg and set aside 1 teaspoon of beaten egg for the tops of the scones. Add the rest of the egg to the milk and combine. Add the liquid slowly to the flour mixture to make a soft dough – just enough to make the dough come together.
4. Roll or press out the dough to about ½ inch thick and wipe the remaining teaspoon of beaten egg over the top.
5. Either cut into triangles or use a biscuit cutter and make 2-inch rounds.
6. Bake on parchment-lined baking sheets (six per sheet) for 20 minutes. Scones should be golden on top. Serve warm with butter and/or jam.