

SOUR CREAM CURRANT SCONES

ACTIVE TIME: 15 minutes

TOTAL TIME: 50 minutes

SERVINGS: 8

bon COOK PRODUCTS USED:

Bonmat™, Perforated Baking Sheet, Whisk, Stainless Mixing Bowl, Roul'Pat®, FRENCH PANTRY Lavender Honey

INGREDIENTS:

- 2 c. Flour
- ½ c. Sugar
- ¼ tsp. Salt
- 1 tsp. Baking Powder
- ¼ tsp. Baking Soda
- ¾ c. Dried Currants
- ½ c. (1 stick) chilled Butter, cubed
- ½ c. Sour Cream
- 1 Egg

DIRECTIONS:

1. Preheat the oven to 400°F.
2. Place Bonmat on a Perforated Baking Sheet and set aside.
3. In a Mixing Bowl, combine the Flour, Sugar, Salt, Baking Soda, and Baking Powder. Add Butter and work in with a fork until mixture resembles a coarse pea-sized meal. Stir in dried currants. Set aside.
4. In a small bowl, whisk together Sour Cream and Egg. Add this to the Flour mixture and incorporate.
5. Turn out on a Roul'Pat. Split the dough into two equal parts and with your hands. Press and form dough into two rounds. Cut into equal wedges.
6. Place wedges equal distances from each other on the Bonmat. Bake 12-15 minutes until lightly golden.
7. Cool 20-30 minutes. Serve with butter and FRENCH PANTRY Lavender Honey.