

Westside Vineyard Women's Afternoon Tea

English Scones

(Use this recipe if you are familiar with baking.)

Makes 6-7 Large, 12 Small

- 2 cups all purpose flour
 - 1 tsp. salt
 - 2 Tbs. sugar
 - 3 tsp. baking powder
 - ¼ tsp. baking soda
 - ½ cup currants (preferred) or raisins
 - ¼ cup butter (preferred) or shortening
 - ½ cup dairy sour cream (OK to use low-fat or plain yogurt)
 - 3 Tbs. milk
 - 1 egg, slightly beaten
- (Extra sugar and milk for coating the tops prior to baking)

Preheat oven to 425 degrees F. Combine all the dry ingredients. Cut in the butter or shortening with a pastry cutter or with two knives until the mixture resembles small crumbs. Mix in the currants or raisins. Add the sour cream, milk, and egg stirring *gently* until the dough *JUST* comes together. Turn the dough onto a well-floured board and toss it until it is not sticky to the touch. Knead it *LIGHTLY*, only 10-15 times. **IMPORTANT: DO NOT WORK THE DOUGH TOO HARD OR THE SCONES WILL END UP HARD AND INEDIBLE. A LIGHT TOUCH IS REQUIRED!**

Re-flour the board if necessary. Pat the dough out until ¾ inches thick. Cut it into rounds using a biscuit cutter, or a drinking glass upside down, rim dipped in flour. Pat the scraps together again and cut into rounds. Arrange the rounds on a non-stick baking sheet. Brush the top of each scone with milk and sprinkle with a little of the extra sugar (this will make them brown on top). Bake @ 425 F for 15 minutes or until golden brown. Serve warm.

If making the day ahead, cool completely on a rack. Put in a plastic bag and seal immediately as soon as they are cool. Keep at room temperature. Before serving, wrap them in foil and warm briefly in the oven or zap in the microwave for 15-20 seconds.

Recipe provided by Lori Morse, a woman of God, former long-time Vineyard member and tea maven.