



Chef John's Scones



Prep	Cook	Ready In
20 m	15 m	35 m



Publix®

Publix Super Market
10115 University Blvd
ORLANDO, FL 32817



Recipe By: Chef John

"This recipe is very slightly adapted from one by someone called Friendlyfood on Allrecipes, who claims it was adapted from a version made at the Savoy Hotel in London. I have to say, I am very impressed. It was light, tender, moist and very delicious."

Ingredients

- | | |
|-------------------------------|------------------------|
| 1 3/4 cups all-purpose flour | 1/2 cup milk |
| 1/4 cup white sugar | 1/4 cup sour cream |
| 4 teaspoons baking powder | 1/3 cup dried currants |
| 1/8 teaspoon salt | 1 egg, lightly beaten |
| 5 tablespoons unsalted butter | 1 tablespoon milk |

**Breakstone's
Whipped Unsalted
Butter 8 Oz**
\$2.50 for 1 item -
expires in 3 days

Directions

- 1 Preheat oven to 400 degrees F (200 degrees C).
- 2 Whisk flour, white sugar, baking powder, and salt in a mixing bowl. Cut in butter with a knife or pastry blender until the mixture resembles coarse crumbs.
- 3 Stir together 1/2 cup milk, sour cream, and currants in a small bowl; stir into flour mixture with a fork until just moistened and holding together.
- 4 Transfer dough to a lightly floured surface and pat into rectangle.
- 5 Fold the rectangle in thirds. Turn dough a half turn, gather any crumbs, flatten back into a rectangle, and repeat. Cut into eight pieces and place each scone on a silicone baking mat.
- 6 Whisk egg and 1 tablespoon milk together in a small bowl; brush mixture on top of each scone.
- 7 Bake scones in the preheated oven until risen and golden brown, about 15 minutes. Remove and transfer to cooling rack.

ALL RIGHTS RESERVED © 2018 Allrecipes.com
Printed From Allrecipes.com 9/9/2018

