

#324 m
English Cream Scones

2 c. flour
4 tsp baking powder
1/2 tsp salt
6 Tbsp margarine
2 eggs
1/2 c undiluted evaporated
milk (or double skim)
1/2 c. currants

Sift together flour, salt & baking
powder

Cut in margarine with pastry
blender until mixture like
fine meal.

Beat eggs with milk & mix
into dry ingredients. Add
currants & knead on lightly
floured board gently 20 times.

Pat into oval & cut into
wedges. You can brush with
a little reserved egg mixture
& sprinkle with sugar, nutmeg
& cinnamon if you wish.

Put on ungreased baking
sheet & bake @ 400° 10-12
min. 8 scones.

I add 1/4 Tsp nutmeg &
1/2 tsp cinnamon to the
flour mixture & don't do the
sugar topping