

Scones



Ingredients:

- 2 cups all-purpose flour
- 1/3 cup sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 8 tablespoons unsalted butter, frozen and grated
- 1/2 cup raisins (or dried currants, optional)
- 1/2 cup sour cream
- 1 large egg
- 1 teaspoon white sugar (for sprinkling)

Instructions:

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
3. Using a box grater, grate the frozen butter into the flour mixture. Work the butter into the dry ingredients with your fingers until it resembles coarse crumbs.
4. Stir in raisins (if using).
5. In a separate bowl, whisk together sour cream and egg. Add to the dry ingredients and stir until just combined. The dough will be shaggy.
6. Turn the dough out onto a lightly floured surface and gently knead a few times to form a disc.
7. Pat the dough to about 1 inch thickness. Cut into 8 rounds using a biscuit cutter or a sharp knife.
8. Brush the tops of the scones with the remaining egg white and sprinkle with granulated sugar.
9. Bake for 15-20 minutes, or until golden brown and cooked through.
10. Let cool slightly on the baking sheet before serving with jam, clotted cream, or butter.