

Bakers Banquet



Currant Scones

Adapted from Joanne Chang Flour

For the Scones:

2 3/4 cups (385 grams) unbleached all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon kosher salt
1/3 cup (70 grams) granulated sugar
1/2 cup (80 grams) dried currants or raisins
1/2 cup (one stick, 114 grams) very cold unsalted butter, cut into 10 pieces
1/2 cup (120 grams) cold buttermilk
1/2 cup (120 grams) sour cream
1 cold egg
1 egg yolk, lightly beaten
2 tablespoons turbinado sugar or granulated sugar

Directions:

Position a rack in the center of the oven. Heat oven to 350° F. Prepare a baking sheet with parchment paper.

Using a food processor, mix, the flour, baking powder, baking soda, salt and granulated sugar, processing 2-3 times. Scatter the butter over the top and pulse 20 times, until the butter is pea sized and the dough looks crumbly.

In a small bowl place the buttermilk, sour cream and whole egg. Add the buttermilk mixture to the flour mixture and pulse 20 times, until the dough comes together.

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Carefully remove the blade from the food processor bowl. With wet hands turn the dough out onto a lightly floured countertop. Knead in the currants so they are spotted throughout the dough.

While on the floured countertop, pat the dough down into an 8 inch circle, approximately 1 inch thick. Using a sharp knife or a pastry knife, cut the circle into 8 pieces, as you would a pizza. Pick up each triangle and scatter on the prepared cookie sheet.

Brush the beaten egg yolk evenly over each triangle of dough. Sprinkle with sugar.

Bake for 30-35 minutes, until scones are golden brown. Transfer to wire rack to cool.

Makes 8 scones