

# \* RECIPE \*

## PIONEER BUTTERMILK SCONES

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15 MINS

PREP TIME

50 MINS

TOTAL TIME

### \* INGREDIENTS

3 cups flour  
1/3 cup sugar  
1 teaspoon salt  
2 1/2 teaspoons  
baking powder  
1/2 teaspoon baking  
soda  
3/4 cup unsalted  
butter  
1/2 cups currants  
(optional)  
1 tablespoon heavy  
cream for brushing

### \* INSTRUCTIONS

Preheat oven to 400 degrees F. Combine the flour, sugar, salt, baking powder and baking soda in a large bowl. Add butter and mix with your fingertips to a coarse meal. Add buttermilk and mix just until combined. Add currants, if desired.

Transfer dough to a floured board and divide into 2 parts. Roll each to 3/4 inch thick rounds. Cut each round into 8 wedges and place slightly separated on a greased baking sheet. Brush the tops with the cream, and bake for 15 minutes, or until lightly browned. Serve warm, split in half with butter and marmalade.