



# The Butchart Gardens®

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## Currant Scones

Makes approximately 10 scones

Ingredients	US	Metric
All-purpose flour	5½ cups	697 grams
Baking powder	1 Tbsp	11 grams
Sugar	½ cup	97 grams
Dried black currants	¾ cup	115 grams
Unsalted butter cubes (cold)	½ lb	227 grams
Milk	1 cup	240 ml
Eggs (fork beaten)	1 cup	240 ml

### Method:

- Preheat oven to 350°F (175°C)
- Combine all dry ingredients
- Crumble or cut butter into dry ingredients until it resembles pea-size chunks
- Create a well in the dry ingredients
- Add milk and eggs and mix until mixture is fully combined (do not over mix)
- Roll dough to approximately 2/3 of an inch (1.75cm)
- Cut dough into desired shape with cookie cutter
- Egg wash and lightly sugar tops of scones
- Bake for 25-35 minutes or until golden brown

