

Currant and Pecan Scones

2 cups cake flour
2½ teaspoons baking powder
1 tablespoon sugar
½ teaspoon salt
½ cup dried currants
½ cup pecans
¼ cup cold, unsalted butter
2 eggs (room temperature)
½ cup heavy cream (room temperature)

Preheat oven to 450°.

Plump the currants in hot water for ten minutes, then drain and dry.

Coarsely chop the pecans. Sprinkle both the pecans and the currants with a tablespoon of the flour taken from the 2 cups.

In a bowl, whisk together the remaining flour, baking powder, sugar, and salt.

Cut the cold butter into the dry ingredients with a pastry blender until rather coarse crumbs are formed.

Stir in the currants and the pecans.

In a small bowl beat the eggs, then beat in the heavy cream.

Make a well in the dry ingredients. Pour the egg and cream mixture into the well, and combine with a few swift strokes. Turn the dough onto a floured board and knead a couple times. Then pat the dough into a round disk about ¾-1-inch thick.

Cut the dough with a biscuit cutter or a floured drinking glass and place the scones on a heavy baking sheet. Brush the tops of the scones with heavy cream.

Bake for about 15 minutes.

Serve with jam and clotted, Devon, or double cream.