

# Scones

Adapted from [williams-sonoma.com](http://williams-sonoma.com)'s "Cream Tea Scones with Currants"  
Printed from [practicalmagic.blog](http://practicalmagic.blog)

Line a baking sheet with parchment. Place the sheet over a second sheet to prevent the bottom of the scones from browning too much.

Stir into until well blended. Put aside 1 T of the mixture to brush the top of the scones.

Measure into the bowl of a stand mixer fitted with the paddle attachment and mix to combine.

Add Mix on low speed just until the mixture is crumbly and the butter dispersed. Add the egg mixture and continue to mix just until a sticky dough forms.

Turn the dough out onto a lightly floured board and knead gently just until the dough holds together. Do not over-knead or the scones will be tough. Divide into 2 equal portions and pat each portion into a 1-inch thick round. Cut each round into 6 equal wedges.

Transfer the wedges onto the baking sheet and brush the tops with the reserved egg mixture. Freeze for at least half an hour.

Preheat oven to 400°F and bake for about 15 to 18 minutes, until golden brown. Serve immediately.

2 Eggs  
2/3 C Whipping cream

2 C All-purpose flour  
4 T Sugar  
1 T Baking powder  
1/2 t Maldon salt or 1/4 t fine salt

2 oz Cold, unsalted butter (sliced)