



Currant Orange Drop Scones

For a heavenly morning, try a decadent swoosh of Mascarpone and another of wickedly sweet orange marmalade on these scones; it will send you right into the clouds.

Ingredients

- 1¾ cups (245 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- ½ cup sugar
- 1 tablespoon baking powder
- ¾ teaspoon salt
- 12 tablespoons (1½ sticks) butter, cold, cut into small cubes
- ½ cup currants, or other dried fruit, chopped if large
- Finely chopped peel of 1 orange or 1 teaspoon orange flavoring (optional)
- 1 egg, large, beaten
- ½ cup half-and-half, cream, or milk
- 2 teaspoons vanilla extract

Directions

Preheat oven to 400°, with rack in the center. Line sheet pan with parchment paper, set aside.

In the bowl of an electric stand mixer with paddle attachment, mix together All-Purpose Flour Artisan Blend, sugar, baking powder, and salt. Add cold butter and mix until a meal forms. Add currants and orange peel and mix. In a separate small bowl or measuring cup, beat together egg, half-and-half, and vanilla. Add it to the flour mixture and mix together until just blended. Do not overmix. You can finish mixing with a rubber spatula; lightly pat dough into a ball in the bowl.

With a 2¼-inch scoop or large soup spoon, portion out a scoop of dough (about ¼ cup to 5 tablespoons for the larger scones) and drop it onto parchment paper. Repeat with all the dough. Lightly pat scones into their tallest shape by gently pressing the base inward, forcing the dough a little higher in the middle, and bake 15 to 20 minutes, until starting to brown on the bottom and in spots on the surface. Cool on a rack for at least 10 minutes. Serve warm.

NOTE: If you would like sheen on the scones, brush gently with half-and-half before baking. Or sprinkle with large sugar crystals before baking for sparkling crunchy tops.

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