



Currant Scones

Scones with a traditional taste and the ease of a drop scone? Once you try them, you'll be making them every weekend!

Yield: about ten 3½- to 4-inch scones

Ingredients

- 2½ cups (327 g) [Pamela's Baking & Pancake Mix](#)
- 1 teaspoon baking powder
- ⅓ cup + 1 tablespoon sugar
- ¼ cup (4 tablespoons) butter, cut in small dice, chilled
- ⅓ cup milk
- 1 egg, large, beaten
- ½ cup currants
- 1 tablespoon orange zest (optional)

Directions

Preheat oven to 375°. Lightly grease a baking sheet or line it with parchment paper.

Whisk together Baking & Pancake Mix, baking powder, and sugar. Using two knives or pastry blender, cut butter into dry ingredients until mixture resembles coarse crumbs. Add milk, egg, currants, and orange zest, combining all together with a fork. Dough will be thick. Scoop or drop large, tall dollops (about ¼ cup each) of dough onto baking sheet. Bake for 13 to 18 minutes until just starting to brown on the edges.

VARIATION: Replace currants with ½ cup dried cranberries, and be sure to include the orange zest.