

Marie Saba

*from my kitchen to yours*

## Currant Scones

*Makes 8 Scones*

### Ingredients:

- 2 cups (280 g) all-purpose flour (or GF flour)
- 1/4 cup (56 g) granulated sugar
- 1 Tablespoon (12 g) baking powder
- 1/2 teaspoon (2 g) Kosher salt
- 1/2 cup (70 g) dried currants
- 1 1/4 cup (300 ml) heavy cream
- 2 teaspoons (8 g) vanilla extract
- Sugar in the raw, optional

### For icing:

- 1/2 cup (60 g) powdered sugar
- 1 (15 g) Tablespoon milk
- Splash of vanilla extract



### Instructions:

1. Preheat oven to 415 degrees F (212 C). Line a baking sheet with parchment paper.
2. In a large mixing bowl, mix together flour, sugar, baking powder and salt. Add currants and toss to coat.
3. Add heavy cream and vanilla to dry ingredients. Stir gently until a dough forms. Turn dough out onto a lightly floured surface. Form dough into a circle about 8-9 inches (22-24 cm) in diameter. Cut into 8 wedges.
4. Place wedges on lined baking sheet. Brush tops with heavy cream and sprinkle with raw sugar and cinnamon. Bake scones until light golden, about 16-18 minutes. Cool for 10 minutes on a drying rack.
5. While scones are cooling, in a small bowl mix together powdered sugar, milk and vanilla until smooth. Drizzle icing over cooled scones and serve.

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