

## Kate & Jonathan's Scone Recipe

Makes 12 medium scones

### Ingredients

- 1/2 to 3/4 cup cream, half-and-half, or milk
- 1/2 teaspoon lemon juice
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- Pinch of salt
- 1/2 teaspoon of curry powder
- 6 tablespoons butter
- 1/2 cup sugar
- 1/2 cup dried fruit (currants, raisins, cranberries, prunes, figs, crystallized ginger, whatever you like. Feel free to mix two or three varieties together.)
- 1 additional tablespoon cream, half-and-half, or milk (you may have some left over anyway)

### Directions

1. Set the oven to 425° F. Lightly butter a large baking sheet.
2. Mix the cream and the lemon juice.
3. In a large bowl, stir together the flour, baking powder, salt, and curry powder.
4. Cut the butter into several small pieces – a dozen or so. Mix them into the flour mixture with your fingers, until the mixture is slightly lumpy but has no giant butter pellets. Try to have no clump larger than a kidney bean.
5. Stir in **all but 2 tsp** of the sugar, then the dried fruit.
6. Make a well in the center of the mixture and pour in 1/2 cup of cream. Stir to combine. Add cream as needed until you get a ball of dough that's soft but not sloppy. It should feel like very soft pastry dough, not bread dough. If it gets too soft, add a little more flour.
7. Divide the dough into two smaller balls. Put one ball on the kitchen counter or pastry board and pat it down into a circle, roughly 3/4" thick. (If you make it too thin, the scones will be burnt and dry.) Cut the circle pizza-style into six slices. Repeat with the other ball.
8. Spread the twelve segments on the baking sheet. (If you put them relatively close together, the scones will come out nicely crisp on the outside and soft on the inside.) Lightly brush the surface of the segments with the remaining tablespoon of cream, then sprinkle with the remaining 2 teaspoons of sugar.
9. Bake 16-18 minutes or until golden.
10. Serve with butter and jam.