

RAISIN SCONE

Adapted from the Savoy Hotel in London

INGREDIENTS

MAKES 1 dozen

2 cups flour

4 teaspoons baking powder

5 tablespoons unsalted butter

5 tablespoons sugar

1/4 teaspoon salt

2/3 cup milk

1/2 cup golden raisins

1 egg, lightly beaten

Stir the flour and baking powder together into the container of a food processor with the metal blade in place; add sugar and butter. Pulse until mixture resembles fine crumbs, about 30 pulses. Place the flour mixture in a medium bowl. Make a well in the center; add the milk and raisins. Gently stir, being careful not to over mix.

Place the dough on lightly floured surface; knead lightly 2 or 3 times. Roll dough to 3/8-inch thickness. Cut out scones with a 2 1/2-inch round cookie cutter. Leftover dough scraps can be re-rolled for cutting. Place rounds on a greased baking sheet; brush egg on tops with pastry brush. Let stand 15 minutes. Heat oven to 400°F.

Bake scones until lightly browned, 15 minutes. Serve warm.