

## Scones

Recipe courtesy Alton Brown

*2 cups flour*  
*4 teaspoons baking powder*  
*3/4 teaspoon salt*  
*1/3 cup sugar*  
*4 tablespoons butter*  
*2 tablespoons shortening*  
*3/4 cup cream*  
*1 egg*  
*Handful dried currants or dried cranberries*

Heat oven to 375 degrees.

In a large mixing bowl, combine flour, baking powder, salt and sugar. Mix well. Cut in butter and shortening. In a separate bowl, combine cream with beaten egg then add to dry ingredients. Stir in fruit. Turn dough out onto a floured surface. Roll dough out and cut into biscuit size rounds. Bake for 15 minutes or until brown.

Yield: 1 dozen

Prep Time: 15 minutes

Cook Time: 15 minutes

Difficulty: Easy