

Breakfast Scones

Serves 4-6

According to culinary lore, this Scottish quick bread earned its name from the Stone of Destiny (or Scone), the place where Scottish kings were once crowned. The original triangular-shaped scone was made with oats and baked in a griddle, but today, most scone recipes call for flour and are cooked in an oven. Guests to our test kitchen can't get enough of the warm scones that come out of our stone hearth ovens. Some might even say they're good enough to rival the Scottish scones of yore.

Ingredients

2½ cups	all-purpose flour
1 tsp.	baking soda
2 tsp.	baking powder
½ tsp.	salt
½ cup	unsalted butter
¾ cup	currants
¾ cup	sugar
1 cup	milk

Method

Oven Temperature: 400-450 degrees

- In a large bowl, mix together the flour, baking soda, baking powder, and salt.
- Melt the butter in a saucepan inside the doorway of the oven. Once melted, add the currants and sugar to the butter and stir to incorporate. Slowly stir in the milk and move the saucepan to the finishing zone of the oven, near the flame. Allow the mixture to boil.
- Once boiling, move the butter mixture away to the doorway of the oven, allowing it to cook for about 2 minutes more.
- Remove the butter mixture from the oven and immediately pour it into the flour mixture. Combine quickly with a wooden spoon.
- While the mixture is still hot, drop the dough onto a cookie sheet in ⅓ cup measurements.
- Bake in the raw landing zone, rotating halfway through the baking process, until golden brown.

