

Nearly Perfect Scones- requires overnight chilling

This makes a scone that is crispy on the outside and soft on the inside. The flavor is a bit nutty, and the dried fruit adds a gentle, sweetness. The recipe below calls for currents, but any dried fruit can be used.

Makes 10 Scones

1 1/4 cups all-purpose flour
1 cup whole wheat flour
1/4 cup Wheat germ
2 Tbl Oat Bran

1 tablespoon baking powder
1/2 teaspoon kosher salt
1/4 cup plus 1 tablespoon sugar
10 tablespoons cold butter, cut into pieces
1 1/2 cups currants
3/4 cup whole milk (or 1/2 cup milk and 1/4 cup heavy cream)
1 large egg

Step 1*

Pulse all flour, wheat germ, oat bran, baking powder, salt, and 1/4 cup sugar in a food processor to combine. Add butter and pulse until the texture of coarse meal with a few pea-size pieces of butter remaining.

Step 2

Transfer mixture to a medium bowl, add currants, and toss to combine. Wisk milk and egg yolk in a small bowl. Add milk mixture to dry ingredients, and, using a fork or spatula, gently mix just to combine.

Step 3

Place all ingredients into a gallon sized Ziplock bag and gently knead until dough comes together. Leaving the dough in the bag, form it into an inch thick disk and place in the refrigerator overnight.

Step 4

Preheat oven to 375°. Cut dough into 3-inch rounds and place on a parchment covered baking sheet.

Step 5

Sprinkle tops with a bit of sugar in the raw (or similar)

Step 6

Bake 25-27 minutes until the outside is crispy.

*Alternatively, instead of using a food processor, the dry ingredients may be wisked together in a large bowl; the butter cut in with a pastry cutter; and the wet ingredients wisked, added and stirred together with a spatula before moving on to step 3. I've done it both ways and the scones are equally good.